



# PÉROLA

## REGIONAL DURIENSE RED 2018 BIB



### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.

**Soil:** Schistous.

**Vine Training Method:** Traditional vines, terraced.

**Average Vine Age:** Over 12 years.

**Average Production:** 35 hl/ha.

**Grape Varieties:** Touriga-Nacional, Touriga-Franca, Tinta-Roriz, Tinta-Barroca and Tinto-Cão.

#### VINIFICATION PROCESS / MATURATION

Complete de-stemming. Brief pre-fermentation maceration followed by pomace fermentation for 6-8 days at a controlled temperature (25 °C) with frequent pumping over. After alcoholic fermentation, the wine was separated from the solids with which it fermented and malolactic fermentation was induced.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of the bag.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 13.5% vol.

**Total Acidity:** 5.3 g Tart. Ac./l.

**Appearance:** Ruby colour.

**Aroma:** On the nose, it is young, intense and fresh, highlighted by aromas of red and dark fruits, such as strawberry and fig.

**Taste:** In the mouth it is soft and balanced, revealing a good acidity. The finish is fresh and prolonged, with hints of red fruit standing out on the palate.

#### SERVING

**Recommended serving temperature:** 16 to 18 °C.

**Serving Suggestions:** As an aperitif, for light meat dishes or more elaborate fish dishes.

| PRODUCT        | UNIT/BOX | WEIGHT PER CASE (kg) | VOLUME (WxLxH)     |
|----------------|----------|----------------------|--------------------|
| Pérola BIB 5 L | -        | 5.2                  | 187 x 133 x 242 mm |