



# PÉROLA

## WHITE 2022 BIB



### Characteristics

#### ORIGIN

**Vine Training Method:** Traditional vines.

**Grape Varieties:** Malvasia-Fina, Gouveio, Viosinho and Rabigato.

#### VINIFICATION PROCESS / MATURATION

The grapes are gently pressed, using only the highest quality must, known as "free-run juice." Then, the must undergoes clarification through flotation. Fermentation begins at a controlled temperature between 16 - 18°C. After the completion of alcoholic fermentation, the wine ages on fine lees for 4 months.

#### BOTTLING

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

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 12,5% vol.

**Total Acidity:** 6,0 g Tart. Ac./l.

**Appearance:** It presents a crystal clear citrine colour.

**Aroma:** Intense aroma, with notes of tropical fruits such as passion fruit, intertwined with citrus nuances.

**Taste:** In the mouth it is very fresh with a pleasant acidity, revealing a velvety finish.

#### SERVING

**Recommended serving temperature:** 8 to 10 °C.

**Serving Suggestions:** Excellent as an aperitif or with light dishes, salads, fish and shellfish.

Ingredients and  
nutritional information:



100 ml : E = 290 kJ / 70 kcal

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