



PÉROLA

WHITE 2024

Characteristics

ORIGIN

Region: Various Portuguese wine-producing regions.
Soil: Schistous
Vine Training Method: Traditional vines.
Grape Varieties: Malvasia Fina (30%), Gouveio (25%), Viosinho (25%) and Rabigato (20%).

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, then it is racked and prepared for bottling.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

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: We find an intense nose, revealing a citrus freshness wrapped in distinctly tropical notes.
Taste: In the mouth, it is a textured wine, very fresh, with good 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 = 304 kJ / 73 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Pérola 750 ml - NM/EM*	6	7,2	223 x 155 x 325 mm
Pérola 750 ml - EM*	12	14,4	300 x 225 x 328 mm