



# 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