



PÉROLA

RED 2024

Characteristics

ORIGIN

Vine Training Method: Traditional vines, terraced.

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 bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12,5% vol.

Total Acidity: 5 g Tart. Ac./l.

Residual Sugar: 2 g/l.

Appearance: Ruby colour.

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

Taste: In the mouth it is soft and fruity, maintaining a good balance between freshness and sweetness. The finish is 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.



Ingredients and
nutritional information:



100 ml : E = 307 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