



PÉROLA

WHITE 2025

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 17 - 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 g Tart. Ac./l.
Residual Sugar: 1 g/l.
Appearance: It presents a crystal clear citrine colour.
Aroma: It displays an intense and exuberant aroma, marked by a highly expressive citrus freshness. Notes of lemon and grapefruit combine with tropical fruit aromas, giving it a fresh, vibrant and highly aromatic profile.
Taste: On the palate, it is light, fresh and well balanced, with a smooth texture and beautifully integrated acidity. The fruit expression lingers throughout the tasting, culminating in an elegant, harmonious and pleasantly velvety finish.

SERVING

Recommended serving temperature: 8 to 10 °C.
Serving Suggestions: Excellent as an aperitif, it pairs harmoniously with salads, seafood, fish dishes, sushi, light pasta dishes and white meats. Its freshness and versatility also make it very enjoyable on its own.

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