PÉROLA
REGIONAL DURIENSE WHITE 2019

Characteristics

ORIGIN

Region: Douro Demarcated Region.
Soil: Schistous.
Vine Training Method: Traditional vines.
Average Vine Age: Over 20 years.
Average Production: 40 hl/ha.
Grape Varieties: Malvasia-Fina, Gouveio, Viosinho and Rabigato.

VINIFICATION PROCESS / MATURATION

The grapes are pressed on arrival at the winery and only the free-run must is used. This is followed by cold static decantation, after which the must is separated from the lees. Fermentation is then begun at controlled temperatures, at 14 ºC.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.
Total Acidity: 5.3 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 and other from anise.
Taste: In the mouth it is very fresh with a pleasant acidity, revealing itself as fruity and young.

SERVING

Recommended serving temperature: 8 to 10 °C.
Serving Suggestions: Excellent as an aperitif or with light dishes, salads, fish and shellfish.

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

* NM - National Market / EM - External Market