



PÉROLA

REGIONAL DURIENSE WHITE 2020

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 °C.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.
Total Acidity: 5.0 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