

White Perlat

IN THE FOREFRONT OF CLASSICS

PERLAT WAS A PIONEER IN DO MONTSANT. TODAY IT STILL SETS THE PACE, ALSO WITH THIS PERSONAL WHITE WINE, EXPRESSIVE AND FULL OF NUANCES, WHICH BRINGS PERLAT TO THE FOREFRONT OF CLASSICS.



TECHNICAL DATA

White wine

DESIGNATION OF ORIGIN

D.O. Montsant

GRAPES

White Garnacha, Macabeo

OAK

Partially fermented in 500l oak barrels

ALCOHOL

13% vol.

TASTING NOTES

Pale yellow, transparent and brilliant. Its aroma is reminiscent of white fruit, with an intense floral background evoking white and wild flowers. Little by little it reveals notes of spices, undergrowth, and aromas of balsamic and fennel. In the mouth it is surprising, fresh, with a creamy texture full of nuances. Long and silky finish.

PRODUCTION NOTES

Perlat white is made from low-production old vine white Garnacha and Macabeo. Part of the coupage is fermented in 500-litre barrels while the remainder is fermented in stainless steel tanks. It is then aged on lees for four months.

DO MONTSANT, *THE DIAMOND IN THE ROUGH*

The Designation of Origin DO Montsant is located in the centre of Catalonia, forming a ring around the famous and exclusive DOQ Priorat. DO Montsant is known as the “diamond in the rough”, because although it is a DO which was created only a few years ago, it already has a prestigious reputation throughout the world. In fact, its prestige is growing so fast that DO Montsant is today one of the world’s top-rated regions.

Wine has been produced in the Montsant area for thousands of years. It is a very isolated area, depending exclusively on agricultural production methods that respect the environment and which serve as a good example of environmental preservation. Vineyards spread out across the mountainous slopes among olive groves, forests, and stone.

LOGÍSTICA - LOGISTICS EURO PALLET

· Ampolles - Caixa
· Botellas - Caja
· Bottles - Carton

6

· Caixes - Palet
· Cajas - Palet
· Cartons - Pallet

95

BARCODES

· GTIN_13: 8411045714869
· GTIN_14: 48411045714867