



Perla Negra

- Origin** Vino Tinto de España (Grown in Alicante, bottled in Aragon).
- Vineyards** The grapes were picked by hand from a single vineyard, situated close to the Alicante coast, in a region known as La Marina. Here, the sea breezes help to moderate the ripening cycle of the grapes, allowing them to reach great levels of aromatic intensity, with good phenolic and alcoholic ripeness and well-balanced acidity.
- Varieties** 100% Alicante Bouschet* (aka Garnacha Tintorera)
- *The Alicante Bouschet variety was developed by Henri Bouschet in 1865, from Garnacha and Petit Bouschet, the latter variety itself having been a Teinturier and Aramon hybrid developed by Henri's father, Louis Bouschet.
- Soils** The soils are mainly degraded limestone over limestone bedrock, with some areas of alluvial clay left by the rivers flowing towards Alicante's Mediterranean coast.
- Winemaking** The healthiest grapes were hand-picked from our small Alicante Bouschet vineyard before undergoing a second selection process on our sorting table. This careful selection allows us to ensure optimum aroma, flavour, ripeness and balance. This process also means that the total production is strictly limited according to the quality of each vintage. Grapes were fermented in temperature-controlled stainless-steel tanks and the wine is bottled to order to maintain maximum freshness.
- Technical Info** Alc. by Vol.: 14.5% Total Acidity: 5.8 g/l. Total Sugars: <1 g/l.
- Ageing** The wine is fresh from the latest harvest with neither oak nor bottle ageing. Instead, the emphasis is on developing and expressing the fresh, naturally fruit-driven, floral characteristics of our local Mediterranean grapes.
- Tasting notes & food match** Perla Negra is a smooth, balanced and, above all, elegant young red wine. Glorious notes of ripe red berries and peppery spice on the nose, with a beautiful opulence and silkiness on the palate. An ideal match for barbecues and grilled beef and also smooth and easy-drinking enough to be enjoyed on its own.
- Pamela's guide** "Perla Negra is an approachable and friendly natural red to share generously with friends. Enjoy my Perla Negra at room temperature or even slightly chilled during the summer months. It will keep well for 1-2 years, but I wouldn't wait that long – it's ready to drink right now and it's at its best while fresh, young and vibrant!"



Pamela A Geddes

Pamela Geddes, Winemaker