

P POUSIO

POUSIO ANTÃO VAZ & ALVARINHO 2021

CASA AGRÍCOLA HMR

CLASSIFICATION: Vinho Regional Alentejano

TYPE: White

HARVEST YEAR: 2021

GRAPE VARIETIES: Antão Vaz, Alvarinho

SOILS: Loam clay with quartz outcrops

HARVEST: August/September

WINEMAKING: Hand-picked grapes into small containers. Cold crushing using only the freerun juice and very light pressing fraction. Fermentation at low temperature in stainless steel vats. Bâtonnage on fine lees during stainless steel aging.

ALCOHOL CONTENT: 13%

TOTAL ACIDITY: 6,0 g/l

pH: 3,28

RESIDUAL SUGARS: 0,6 g/l

COLOR: Light yellow with hints of citrus

FLAVOR: Fine aromas with floral and fruity notes. Jasmine, apple blossom, papaya and pineapple in harmony.

TASTE: On the palate the unctuousness of the Antão Vaz variety combines with perfection with the acidity of Alvarinho in a juicy set where elegance is accentuated at the end of the tasting.

PRODUCTION: 3.600 btl

GASTRONOMY: Soft cheeses, avocado paste, cooked shrimp and seafood, octopus salad, fish fillets, salads, soft dishes with white meats.

LOGISTIC INFORMATION:

BOTTLE VOLUME	CODES	DIM. BX 6 BTL. (CM & KG)	EUROPALETE		
750ML	560 326 9000 450	32x30x13 (8,4KG)	Nº BOXES	DIMENSIONS (CM)	WEIGHT GR. (KG)
			88	120x80x160	740 KG



HMR

HERDADE DO MONTE DA RIBEIRA · PORTUGAL

WWW.POUSIOHMR.PT



POUSIOHMR