

P POUSIO

MARMELAR TINTO 2018

CASA AGRÍCOLA HMR

CLASSIFICATION: Vinho Regional Alentejano

TYPE: Red

HARVEST YEAR: 2018

GRAPE VARIETIES: Alicante Bouschet, Petite Syrah, Petit Verdot

SOILS: : Loam clay with quartz outcrops

HARVEST: August/September

WINEMAKING: Hand-picked grapes into small containers. Pre-fermentative cold maceration Maceration and fermentation in lagares with manual cap punch-down. Post-fermentative maceration. Aged for 12 months in 300 liters French oak barrels.

ALCOHOL CONTENT: 14%

TOTAL ACIDITY: 5,6 g/l

pH: 3,62

RESIDUAL SUGARS: 1,2 g/l

COLOR: Medium purple

FLAVOR: Intense, rich and complex attack. Light rosemary with hints of mint, balsamic and empyreoneumatic notes.

TASTE: Elegance and character predominate on the palate. High sense of structure and freshness. Volume and acidity well integrated, fine tannins, very elegant and soft. Very long finish, with an involving flavor that leaves a mark in the memory.

PRODUCTION: 3.100 btl

GASTRONOMY: Intense soft cheeses, long aged Iberian ham, lamb roasted in a clay pot, sirloin steak with pepper sauce, steak on a stone.

LOGISTIC INFORMATION:

BOTTLE VOLUME	CODES	DIM. BX 3 BTL. (CM & KG)	EUROPALETE		
750ML	560 326 9000 313	33x28x11 (6,9KG)	Nº BOXES	DIMENSIONS (CM)	WEIGHT GR. (KG)
			112	120x80x150	772 KG



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