POUSIO RESERVA BRANCO 2021

CASA AGRÍCOLA HMR

CLASSIFICATION: Vinho Regional Alentejano

TYPE: White

HARVEST YEAR: 2021

GRAPE VARITIES: Arinto, Verdelho, 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. Fermentation at cold temperature, with approximately half of the volume fermenting in 500lt French oak barrels and the rest fermenting in stainless steel. Bâtonnage with fine lees during barrel ageing.

ALCOHOL CONTENT: 13%
TOTAL ACIDITY: 6,1 g/l

PH: 3,25

RESIDUAL SUGARS: 0,6 g/l

COLOR: Light yellow with golden highlights

FLAVOR: : Mineral and citrus attack well marked by the presence of the Arinto grape variety. Background with slight notes of vanilla, cookie and confectionery.

TASTE: Generous volume in the mouth, strong acidity giving notes

of freshness and boldness. Slightly toasted finish, enveloping,

lively and persistent.

PRODUCTION: 2.600 btl

GASTRONOMY: Prawns with garlic, Fish pasta, Cataplanas,

Baked codfish.

LOGISTIC INFORMATION:

BOTTLE VOLUME	CODES	DIM. BX 6 BTL. (CM & KG)	EUROPALETE		
750ML	560 326 9000 290	32x30x13 (8,4KG)	Nº BOXES	DIMENSIONS (CM)	WEIGHT GR. (KG)
			88	120x80x160	740 KG



