POUSIO SELECTION BRANCO 2021

CASA AGRÍCOLA HMR

CLASSIFICATION: Vinho Regional Alentejano

TYPE: White

HARVEST YEAR: 2021

GRAPE VARITIES: Antão Vaz, Verdelho, Alvarinho

Soils: Loam clay soils 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: 6,2 g/l

PH: 3,32

RESIDUAL SUGARS: 1,2 g/l

COLOR: Light yellow with hints of citrus

FLAVOR: Fresh white-fleshed fruits, including Williams pear,

peach and tropical background.

TASTE: Mouth highlighting volume, vibrant and fresh acidity

with a persistent and very flavorful finish.

PRODUCTION: 35.000 btl

GASTRONOMY: Soft cheeses, Tuna pâté, Grilled fish, White

meat salad.

LOGISTIC INFORMATION:

BOTTLE VOLUME	CODES	DIM. BX 6 BTL. (CM & KG)	EUROPALETE		
750ML	560 326 9000 337	32,5x24x16 (7,62KG)	Nº BOXES	DIMENSIONS (CM)	WEIGHT GR. (KG)
			96 (24X4)	120x80x150	730 KG





