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POUSIO

POUSIO TINTO SELECTION 2020

CASA AGRÍCOLA HMR

CLASSIFICATION: Vinho Regional Alentejano

TYPE: Red

HARVEST YEAR: 2020

GRAPE VARIETIES: Alicante Bouschet, Syrah, Trincadeira

SOILS: Loam clay with quartz outcrops

HARVEST: August/September

WINEMAKING: Pre-fermentative cold maceration. Classic maceration with manual pump-overs. Partial ageing of the volume (20%) in 300 liters French oak barrels.

ALCOHOL CONTENT: 14%

TOTAL ACIDITY: 5,5 g/l

pH: 3,57

RESIDUAL SUGARS: 1,0 g/l

COLOR: Medium purple, with violet reflections

FLAVOR: : Intense aroma with fruit at maturity, notes of black currant, blueberry and cassis in a background of light spice.

TASTE: On the palate it presents good volume and roundness, balanced acidity, ripe and soft tannins transmitting character in the end.

PRODUCTION: 75.000 btl

GASTRONOMY: Medium intensity cheeses, pasta dishes, pizza and grilled meats, intense vegetarian dishes.



LOGISTIC INFORMATION:

BOTTLE VOLUME	CODES	DIM. BX 6 BTL. (CM & KG)	EUROPALETE		
750ML	560 326 9000 351	32,5x24x16 (7,62KG)	Nº BOXES	DIMENSIONS (CM)	WEIGHT GR. (KG)
			96 (24X4)	120x80x150	730 KG

H·M·R

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