

P POUSIO

POUSIO TOURIGA NACIONAL 2020

CASA AGRÍCOLA HMR

CLASSIFICATION: Vinho Regional Alentejano

TYPE: Red

HARVEST YEAR: 2020

GRAPE VARIETIES: Touriga Nacional

SOILS: Clayey in former riverbed

HARVEST: September

WINEMAKING: 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: 5,5 g/l

pH: 3,57

RESIDUAL SUGARS: 0,5 g/l

COLOR: Deep purple

FLAVOR: Floral notes with strong expression, violet flower with ripe exotic fruit typical of the variety, well integrated in an environment of spice and light toast conferred by the stage in barrels.

TASTE: Firm in the mouth, voluminous and intense. Mature tannins present giving strength and character to the set. Still able to evolve in the bottle.

PRODUCTION: 3.100 btl

GASTRONOMY: Cured cheeses, smoked ham with prolonged curing, sirloin with farinheira sausage, grilled veal cutlet, mertolenga steak with rosemary.

LOGISTIC INFORMATION:

BOTTLE VOLUME	CODES	DIM. BX 6 BTL. (CM & KG)	EUROPALETE		
750ML	560 326 9000 573	32x30x13 (8,4KG)	Nº BOXES	DIMENSIONS (CM)	WEIGHT GR. (KG)
			88	120x80x160	740 KG



H·M·R

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