



## Povus Tinto 2023

### GRAPE VARIETIES

Castas Regionais Alentejanas

### WINEMAKING PROCESS

Night harvesting to preserve the entire aromatic component, followed by destemming and light crushing.

Alcoholic fermentation with selected yeasts at a controlled temperature of 22°C–25°C, with gentle daily pump-overs for greater extraction of phenolic compounds. Aged in stainless steel vats.

### TASTING NOTES

Deep ruby color.

Intense aroma of ripe red fruits and subtle spice notes. Elegant, soft, and balanced. Features round and well-polished tannins.

### SOIL GEOLOGY AND CLIMATE

Clay-limestone and schist soils on gentle slopes with southwest exposure, at an average altitude of 360 meters, under the influence of a continental Mediterranean climate with a wide temperature range.

### VINEYARD TRAINING SYSTEM

Bilateral and unilateral cordon

### AVERAGE AGE OF THE VINEYARDS

25 years

### BOTTLING

May 2026

### CHEMICAL ANALYSIS

Alcohol: 14%; pH: 3.74; Total Acidity: 5.2 g/L.

### PAIRING

Ideal for meat dishes, barbecues, and cured meats (charcuterie).

### RECOMMENDED SERVING TEMPERATURE

16–18°C

### LOGISTIC COMPOSITION

1 Box x 6 Bottles (750 ml)  
Dimensions: 224 x 152 x 324 mm  
Gross Weight: 8 Kg

Euro-pallet  
Number of boxes: 100 boxes  
4 layers of 25 boxes  
Gross Weight: 800 Kg

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