

# QUINTA 2 ERMÍZIO

## Campo do Porral, Escolha, 2016

*Vinho Verde*

**Concept.** To produce a classic *Vinho Verde*, fresh and easy to drink, but expressing the *terroir* and the character of grape varieties.

**Technology.** Grapes are crushed, de-stemmed, gently pressed and the must is naturally decanted for 48 hours, and then fermented in stainless vats, at 18 °C, maintaining little residual sugar. After racking the wine is kept in stainless vats until it is gently filtered and bottled with low Sulphur dioxide.

**Tasting notes.** It is a delightful wine with an elegant nose, soft and long palate, and clean and fresh finish. It is an easy drinking wine due to its roundness and mouth feeling.

**Profile.** To be drunk when young but due to its acidity and structure it can age for a few years.

**How to drink.** Serve at 8 °C. Best with a snack or light fish courses. Also very good as aperitif.

**Analytical data:**

Alcohol – 11.5 % (vol); pH – 3.14  
Total acidity – 7.10 gr/L (tartaric ac.);

**Grape varieties:** Loureiro, Trajadura

**Number of bottles:** 20 000

