

QUINTA 2 ERMÍZIO

Vinha do Cuco, 2016

Alvarinho - Loureiro

Vinho Regional Minho

Concept. To combine Loureiro elegant bouquet with the structure and complexity of Alvarinho. Grape and *terroir* character is preserved by minimal intervention during winemaking in the cellar to produce an unique wine.

The vintage. 2016 produced regular grapevine growth until the end of July. August was warm, especially at night, inducing uniform berry ripening with a good sugar-acid equilibrium. Early September was dry allowing the grapes to complete ripening and to be harvest before de rain

Technology. Grapes are crushed, de-stemmed, gently pressed and the must is naturally decanted and then fermented in stainless vats, at 18 °C. After racking the wine was kept in stainless vats and finally filtered with no cold treatment and bottled with low sulphur dioxide.

Tasting notes. It is a charming wine due to its elegant and distinct nose. The palate is round and intense, lovely fruit and fresh acidity, with a clean and mineral finish. The combination of a discrete nose with mouth filling makes this wine very pleasant to drink.

Profile. To be drunk young but due to its acidity and structure ages very well and it is usually better after one year.

How to drink. Serve at 10 °C directly from the bottle and follow the evolution of the wine in the glass. Best when accompanying an entrée or fish courses.

Awards. Two medals at the international contest “Albarinos al Mundo”: **Great Gold Medal** for the 2015 vintage. **Silver Medal** for 2013 vintage.

Analytical data:

Alcohol – 12.5 % (vol.); pH – 3.10

Total acidity – 7.3 gr/L (tartaric ac.)

Grape variety: Alvarinho (70%) and Loureiro (30%)

Number of bottles: 10 000

