

QUINTA do ERMÍZIO

Vinha da Bouça, 2016

Alvarinho

Vinho Regional Minho

Concept. Grapes from Bouça vineyard, a distinctive ecological niche located in the upper part of Quinta do Ermízio, are hand-harvested at optimum acid-sugar balance and processed with minimum intervention to preserve the character of ‘Alvarinho’ and the *terroir*.

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, until there is no residual sugar. After racking the wine is kept in contact with fine lies for two months, filtered with no cold treatment and bottled with low sulphur dioxide.

Tasting notes. A different and very mineral Alvarinho. Delicate bouquet combined with soft and fresh palate developing fruit and mineral hints. Good structure and mouth-filling with a long a clean finish. This is a wine with a refreshingly and harmonious aftertaste that requires some time to be fully understood

Profile. Pleasant wine while young, which will improve with ageing in bottle by developing more complex aromas and a classic roundness.

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

Awards. Three **Gold Medals** at the international contest “Albarinos al Mundo” : 2011, 2013 and 2016 vintages.

Analytical data:

Alcohol – 13.0 % (vol); pH – 3.16

Total acidity – 7.40 gr/L (tartaric ac.);

Grape variety: Alvarinho (100%)

Number of bottles: 10 000

