

QUINTA & ERMÍZIO

Campo do Porral, Escolha, 2018

Vinho Verde

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

The vintage. 2018 produced regular grapevine growth until the end of July. August was dry and cool, especially at night, inducing slow berry ripening with good acidity and aromatic compounds. Early September was warm and dry allowing the grapes to complete ripening and to be harvest at the right maturity with no rain.

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 8-10 °C. Best with a snack or light fish courses. Also very good as aperitif.

Analytical data:

Alcohol – 11.5% (vol.); pH – 3.1

Total acidity – 6.20 gr/L (tartaric ac.);

Grape varieties: Loureiro (70%) and Trajadura (30%)

Number of bottles: 20 000

