

# QUINTA & ERMÍZIO

## Campo do Porral, Escolha, 2019

*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.** In 2019 bud burst was early and grape vines had a fast initial growth. Dry and warm weather during flowering induced uniform and healthy fruit setting. Grape ripening was slow at the beginning but warm weather in late August favoured grape uniform ripeness and harvest before equinoctial 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 – 3.2

Total acidity – 7.0 gr/L (tartaric ac.);

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

**Number of bottles:** 30 000

