

# QUINTA 8 ERMÍZIO

## Campo do Porral, Escolha, 2021

*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.** Bud burst was early in 2021 and grape vines had a fast-initial growth that was further advanced by warm June and July. Then dry August with cool nights induced fruit flavour and balanced acid-sugar ration. Grapes were harvested in mid-September with some rain. A good vintage with fresh and elegant wines.

**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 – 6.5 gr/L (tartaric ac.);  
Total sulphur dioxide – 70 ppm

**Grape varieties:** Loureiro (80%) and Trajadura (20%)

**Number of bottles:** 50 000

