ALMEIDA MONTEIRO LDA.

Quinta do Ermízio, is located in the sub-region of Ave at the heart of the Vinho Verde region between the river Ave valley and the Bouça do Saraiva. Vineyards are planted on medium slope granitic soils, exposed to East-South. The climate gets some Atlantic influence inducing warm day temperature and cool nights.



The 15 hectares of vineyard are organized by grape varieties in various combinations of soil type and exposure to individualise distinct *terroirs*, which can produce exquisite grapes. Main grape varieties are *Alvarinho*, *Loureiro* and *Trajadura*. Vineyard management intends to control vine vigour and to promote grape ripening in order to produce quality wines.

Grapes are hand-picked, with careful selection of bunches in the vineyard, at the right time of the season to reach optimum ripening. The *quinta* has a certified cellar. The wine making is minimalist to let the *terroir* to express and preserve the character of local soil and climate. The wines have usually a discrete nose, are fresh and long in the mouth, and age well in the bottle.



The Vinha da Bouça can't be considered a classic Verdes as it isn't a blend but it is made with the noblest varietal and surely a great ambassador to the region finest wines. If the chance presents to taste some wine from Quinta do Ermízio from the 90's it might just be the chance to clear the myth that verdes can't age well.

VINHA DA BOUÇA





Varietal/Blend: 100% Alvarinho Farming: GAP - Good Agricultural Practices Soil: granitic well drained soil, medium slope Exposure: SE Vine Age: 14 year old vines (planted in 2002) Fermentation: fermentation in stainless steel vats / no barrel or oak contact Aging: contact with fine lies in stainless steel vats during two months after fermentation Alcohol: 13.3% Yeast: selected neutral yeasts Fined: yes, with PVPP Production #s: 10,000 bottles Country: Portugal Region: Vinho Verde Sub Region: Vale do Ave Vineyard: Vinha da Bouça Vineyard Size: 5 ha

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