



APHROS WINE

APHROS AETHER 2013

PRODUCER:	VASCO CROFT CASAL DO PAÇO PADREIRO - Soc. Vitivinícola, Lda.
ENOLOGUES:	PEDRO BRAVO / RUI CUNHA
REGION:	MINHO GEOGRAPHIC INDICATION
VARIETY:	50% Loureiro + 50% Sauvignon Blanc
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	17 September to 15 October
ALCOHOL:	12,00 % Vol.
RESIDUAL SUGAR:	3,40 g / dm ³
TOTAL ACIDITY:	6,10 g (Tartaric Acid) / dm ³
pH:	3,15
VINIFICATION:	Maceration with skins for 12 hours / Pressing / Decantation in stainless steel/ Loureiro fermented partially in oak barrels, and the Sauvignon Blanc fermented in stainless steel at temperatures between 13 and 16° C / Aging "sur lies" / Filtration / Bottling
PRODUCTION:	5.200 liters ≈ 6.930 bottles
BOTTLES PER BOXE:	6
BOTTLES PER LAYER:	11 or 14 boxes
BOXES PER PALETTE:	77 or 98 boxes
BEST SERVED:	10 to 12 °C

Tasting Notes:

Citrus color with green reflexes. Tangerine and herbal notes predominate in a mineral background. Dry and elegant in the mouth, this first blend ever of Loureiro and Sauvignon is all about lightness as its name suggests.