
APHROS WINE

APHROS LOUREIRO 2013



PRODUCER:	VASCO CROFT CASAL DO PAÇO PADREIRO - Soc. Vitivinícola, Lda.
ENOLOGUES:	PEDRO BRAVO / RUI CUNHA
REGION:	VINHO VERDE DOC - SUB-REGION OF LIMA
VARIETY:	Loureiro 100%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	17 September to 15 October
ALCOHOL:	11,50 % Vol.
RESIDUAL SUGAR:	8,10 g / dm ³
TOTAL ACIDITY:	6,40 g (Tartaric Acid) / dm ³
pH:	3,03
VINIFICATION:	Maceration with skins / Pressing / Decantation in inox vats / Fermentation between 12 to 14° C / Aging "sur lies" for 2 months / Filtration / Bottling
PRODUCTION:	21.800 liters ≈ 29.060 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:

Clean, lemony nose, with a touch of petals. A fresh wash of lime, grapefruit and perfumed melon invade the mouth, guided by the acidic, mineral edge which is the axis of the wine. Waxy texture. Persistent uplifting finish.

Gastronomic suggestions:

Accompanies fish, grilled or baked, cod with cream, shellfish, sushi, salads and fruits.