
APHROS WINE

APHROS TEN 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:	10,00 % Vol.
RESIDUAL SUGAR:	13,90 g / dm ³
TOTAL ACIDITY:	6,50 g (Tartaric Acid) / dm ³
pH:	2,94
VINIFICATION:	Maceration with skins / Pressing / Decantation in inox vats / Fermentation between 12 to 14° C / Aging "sur lies" for 2 months / Filtration / Bottling
PRODUCTION:	6.100 liters ≈ 8.130 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:

Crystalline citrus color. Delicate tangerine and lime zest in a mineral, elegant, low alcohol profile where a touch of sweetness balances a lively acidity. The lightest and freshest of our wines.

Gastronomic suggestions:

Ideal as appetitif. Accompanies fish, shellfish, sushi, salads and fruits