
APHROS WINE

APHROS VINHÃO 2012



PRODUCER:	VASCO CROFT CASAL DO PAÇO PADREIRO - Soc. Vitivinícola, Lda.
ENOLOGUES:	PEDRO BRAVO / RUI CUNHA
REGION:	VINHO VERDE DOC - SUB-REGION OF LIMA
VARIETY:	Vinhão 100%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	12 a 24 de September
ALCOHOL:	12,00 % Vol.
RESIDUAL SUGAR:	1,70 g / dm ³
TOTAL ACIDITY:	6,90 g (Tartaric Acido) / dm ³
pH:	3,34
VINIFICATION:	Fermentation with maceration in granite tanks at temperatures between 19 and 22°C. Foot treading. After fermentation maceration with skins in inox vats / Pressing / Malolatic fermentation / Aging "sur lies" / Filtration / Bottling
PRODUCTION:	3.300 liters ≈ 4.400 bottles
BOTTLES PER BOXE:	6
BOTTLES PER LAYER:	11 or 14 bottles
BOXES PER PALETTE:	77 or 98 bottles
BEST SERVED:	10 to 12 °C

Tasting Notes:

A deep, dark red color with a violet rim. A vivid nose and palate have a spicy spike under a sappy cassis, sour cherry and wild berry fruit. Showing a creamy softness and mature tannins, without losing the brilliant acidity with its backbone of granitic minerality, this wine has become a new classic among Portuguese wines