



APHROS WINE

APHROS YAKKOS SPARKLING VINHÃO GRANDE RESERVA 2006

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 to 24 September
ALCOHOL:	12,00 % Vol.
RESIDUAL SUGAR:	3,10 g / dm ³
TOTAL ACIDITY:	6,40 g (Tartaric Acid) / dm ³
pH:	3,22
VINIFICATION:	Fermentation with maceration in granite tanks at temperatures between 19 and 22°C. Foot treading / Pressing / Malolatic Fermentation / Aging "sur lies" / Filtration / 2nd Fermentation in bottle - Dégorgement to 67 months. Classic Method.
PRODUCTION:	2.111 liters ≈ 2.815 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:

Deep dark purple color. Expressive and exuberant on the nose, with intense blackberries, raspberries and black plums bouquet, becomes more complex in the mouth with notes of tobacco and chocolate. Powerful and full bodied, with round tannins. Great freshness and acidity.