



APHROS WINE

APHROS LOUREIRO 2014

PRODUCER:	VASCO CROFT CASCO DO PAÇO PADREIRO - Soc. Vitivinícola, Lda.
ENOLOGUES:	PEDRO BRAVO / JOSÉ CARVALHEIRA
REGION:	VINHO VERDE DOC - SUB-REGION OF LIMA
VARIETY:	Loureiro 100%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	22 to 26 September
ALCOHOL:	11,50 % Vol.
RESIDUAL SUGAR:	4,80 g / dm ³
TOTAL ACIDITY:	6,90 g (Tartaric Acid) / dm ³
pH:	3,16
VINIFICATION:	Maceration with skins / Pressing / Decantation in inox vats / Fermentation between 12 to 14° C / Aging "sur lies" for 2 months / Filtration / Bottling
PRODUCTION:	26.100 liters ≈ 34.800 bottles
BOTTLES PER BOX:	6
BOTTLES PER LAYER:	12 or 14 boxes
BOXES PER PALETTE:	96 or 112 boxes
BEST SERVED:	10 to 12 °C

Tasting Notes:

Brigh pale yellow citrus hue. A wine with the backbone of granite minerality, were the aroma is dominated by fruits and flowers, including hints of lime and orange with the essential oils of their skins. the mouth attack has volume and a vibrant acidity, enhancing length and persistence.

Gastronomic suggestions:

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