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# APHROS WINE

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## APHROS TEN - 2014

<b>PRODUCER:</b>	VASCO CROFT CASAL DO PAÇO PADREIRO - Soc. Vitivinícola, Lda.
<b>ENOLOGUES:</b>	PEDRO BRAVO / JOSÉ CARVALHEIRA
<b>REGION:</b>	VINHO VERDE DOC - SUB-REGION OF LIMA
<b>VARIETY:</b>	Loureiro 100%
<b>EXPOSITION:</b>	South
<b>AREA:</b>	± 20 ha
<b>PRODUCTION / HA:</b>	± 4.000 liters / ha
<b>HARVEST DATE:</b>	22 to 26 September
<b>ALCOHOL:</b>	11,00 % Vol.
<b>RESIDUAL SUGAR:</b>	6,80 g / dm <sup>3</sup>
<b>TOTAL ACIDITY:</b>	6,70 g (Tartaric Acid) / dm <sup>3</sup>
<b>pH:</b>	3,27
<b>VINIFICATION:</b>	Fermentation with maceration in granite tanks at temperatures between 19° and 22°. Foot treading, after fermentation maceration skins in inox vats. Pressing / Maloatic fermentation/ Aging "sur lies" / Filtration / Bottling
<b>PRODUCTION:</b>	7.500 liters ≈ 10.000 bottles
<b>BOTTLES PER BOXE:</b>	6
<b>BOTTLES PER LAYER:</b>	12 or 14 boxes
<b>BOXES PER PALLETTE:</b>	96 or 112 boxes
<b>BEST SERVED:</b>	10 to 15 °C

### Tasting Notes:

Brigh yellow citrus hue. Fruits and flowers prevail in the aroma, with notes of pineapple and rose petals in a mineral background. developing the sense of a well-balanced acidity. Medium persistence, distinguished by beautiful balance.