



APHROS WINE

APHROS SPARKLING LOUREIRO 2015 RESERVA

PRODUCER:	VASCO CROFT CASAL 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:	10 to 15 September
ALCOHOL:	12,00 % Vol.
RESIDUAL SUGAR:	5,0 g / dm ³
TOTAL ACIDITY:	8,10 g (Tartaric Acid) / dm ³
pH:	3,03
TOTAL SULPHUR DIOXIDE:	79 mg/l
VINIFICATION:	Maceration with skins / Pressing / Decantation in inox vats / Fermentation between 14 to 16° C / Aging "sur lies" for 4 months / 2 nd fermentation in bottle / Dégorgement after 16 months - Classic Method
PRODUCTION:	5.175 liters ≈ 6.900 bottles
BOTTLES PER BOXE:	6
BOXES PER LAYER:	12 or 14 boxes
BOXES PER PALETTE:	96 or 112 boxes
BEST SERVED:	10 to 12 °C