
APHROS WINE

PHAUNUS PET NAT 2017



PRODUCER:	VASCO CROFT CASAL DO PAÇO PADREIRO - Soc. Vitivinícola, Lda.
ENOLOGUES:	TIAGO SAMPAIO / MIGUEL VISEU
REGION:	VINHO VERDE - SUB-REGION OF LIMA
VARIETY:	Loureiro 100%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	20 August to 10 September
ALCOHOL:	11,00 % Vol.
RESIDUAL SUGAR:	2,80g / dm3
TOTAL ACIDITY:	8,1 g (Tartaric Acid) / dm3
pH:	3,08
TOTAL SULFUR DIOXIDE:	19 mg/l
VINIFICATION:	Maceration with skins / Pressing / Decantation in inox vats / Fermentation between 14 to 16°C in inox vats and finished in bottle / Dégorgement after 5 months. Ancient Method Sparkling wine, made from only one fermentation without added yeasts or sugar.
PRODUCTION:	7.275 liters = 9.700 bottles
BOTTLES PER BOXE:	6
BOTTLES PER LAYER:	12 or 14 bottles
BOXES PER PALETTE:	96 or 112 boxes
BEST SERVED:	10 to 12 °C