



APHROS WINE

APHROS PAN ROSÉ 2013

PRODUCER:	VASCO CROFT CASAL DO PAÇO PADREIRO - Soc. Vitivinícola, Lda.
ENOLOGUES:	PEDRO BRAVO / JOSÉ CARVALHEIRA
REGION:	VINHO VERDE - SUB-REGION OF LIMA
VARIETY:	Vinhão 100%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	10 to 15 September
ALCOHOL:	12,00 % Vol.
RESIDUAL SUGAR:	2,40 g / dm ³
TOTAL ACIDITY:	6,00 g (Tartaric Acido) / dm ³
pH:	3,09
TOTAL SULFUR DIOXIDE:	87 mg/l
VINIFICATION:	Incomplete pressing / Decantation in inox vats / Fermentation at temperatures between 14 and 16° C / aging "sur lies" for 4 months / Filtration/ 2nd Fermentation in bottle - Dégorgement to 26 months. Classic Method.
PRODUCTION:	4.875 liters = 6.500 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