
APHROS WINE

APHROS SILENUS 2015



PRODUCER:	VASCO CROFT CASAL DO PAÇO PADREIRO - Soc. Vitivinícola, Lda.
ENOLOGUES:	PEDRO BRAVO / JOSÉ CARVALHEIRA
REGION:	VINHO VERDE DOC - SUB-REGION OF LIMA
VARIETY:	100% Vinhão
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	20 to 30 September
ALCOHOL:	12,50 % Vol.
RESIDUAL SUGAR:	0,60 g / dm ³
TOTAL ACIDITY:	8,0 g (Tartaric Acid) / dm ³
pH:	3,34
TOTAL SULFUR DIOXIDE:	49 mg/l
VINIFICATION:	Fermentation with maceration of the skins and pip in granite tanks at temperatures between 20 and 22°C. Foot treading / Pressing / Malolactic fermentation in inox vats / Aging in French oak barrels for 12 months "sur lies" / Filtration / Bottling
PRODUCTION:	1.500 liters ≈ 2.000 bottles
BOTTLES PER BOXE:	6
BOXES PER LAYER:	12 or 14 boxes
BOXES PER PALETTE:	96 or 112 boxes
BEST SERVED:	12 to 15 °C