



APHROS WINE

APHROS YAKKOS SPARKLING VINHÃO GRANDE RESERVA 2006

PRODUCER:	VASCO CROFT CASAL DO PAÇO PADREIRO - Soc. Vitivinícola, Lda.
OENOLOGUES:	PEDRO BRAVO / RUI CUNHA
REGION:	VINHO VERDE DOC - SUB-REGION OF LIMA
VARIETY:	Vinhão 100%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	12 to 24 September
ALCOHOL:	12,00 % Vol.
RESIDUAL SUGAR:	3,10 g / dm ³
TOTAL ACIDITY:	6,40 g (Tartaric Acid) / dm ³
pH:	3,22
VINIFICATION:	Fermentation with maceration in granite tanks at temperatures between 19 and 22°C. Foot treading / Pressing / Malolatic Fermentation / Aging "sur lies" / Filtration / 2nd Fermentation in bottle - Dégorgement to 67 months. Classic Method.
PRODUCTION:	2.111 liters ≈ 2.815 bottles
BOTTLES PER BOXE:	6
BOXES PER LAYER:	11 or 14 boxes
BOXES PER PALLETTE:	77 or 98 boxes
BEST SERVED:	10 to 12 °C