
APHROS WINE

APHROS LOUREIRO 2018



PRODUCER:	VASCO CROFT APHROS WINE, LDA
OENOLOGUES:	TIAGO SAMPAIO / MIGUEL VISEU
REGION:	VINHO VERDE DOC - SUB-REGION OF LIMA
VARIETY:	Loureiro 100%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	14 September to 9 October
ALCOHOL:	11,50 % Vol.
RESIDUAL SUGAR:	<1,50 g / dm ³
TOTAL ACIDITY:	7,2 g (Tartaric Acid) / dm ³
pH:	3,07
TOTAL SULPHUR:	45 mg/l
VINIFICATION:	Maceration with skins / Pressing / Decantation in inox vats / Fermentation between 12 to 18° C / Aging "sur lies" for 2 months / Filtration / Bottling
PRODUCTION:	40,000 liters ≈ 53,333 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