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# APHROS WINE

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## APHROS TEN - 2018



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| <b>PRODUCER:</b>             | VASCO CROFT<br>APHROS WINE, LDA  |
| <b>OENOLOGUES:</b>           | TIAGO SAMPAIO / MIGUEL VISEU   |
| <b>REGION:</b>               | VINHO VERDE DOC - SUB-REGION OF LIMA   |
| <b>VARIETY:</b>              | Loureiro 100%  |
| <b>EXPOSITION:</b>           | South  |
| <b>AREA:</b>                 | ± 20 ha  |
| <b>PRODUCTION / HA:</b>      | ± 4.000 liters / ha  |
| <b>HARVEST DATE:</b>         | 14 September to 9 October  |
| <b>ALCOHOL:</b>              | 10,00 % Vol.   |
| <b>RESIDUAL SUGAR:</b>       | 12,7 g / dm <sup>3</sup>   |
| <b>TOTAL ACIDITY:</b>        | 8,6 g (Tartaric Acid) / dm <sup>3</sup>  |
| <b>pH:</b>                   | 2,92   |
| <b>TOTAL SULFUR DIOXIDE:</b> | 45 mg/l  |
| <b>VINIFICATION:</b>         | Maceration with skins / Pressing / Decantation in inox vats /<br>Fermentation between 13 to 16° C / Aging "sur lies" for 2 months /<br>Filtration / Bottling |
| <b>PRODUCTION:</b>           | 7.500 liters = 10.000 bottles  |
| <b>BOTTLES PER BOXE:</b>     | 6  |
| <b>BOXES PER LAYER:</b>      | 12 or 14 boxes   |
| <b>BOXES PER PALETTE:</b>    | 96 or 112 boxes  |
| <b>BEST SERVED:</b>          | 10 to 12 °C  |