
APHROS WINE

APHROS VINHÃO 2018



PRODUCER:	VASCO CROFT APHROS WINE, LDA
OENOLOGUES:	TIAGO SAMPAIO / MIGUEL VISEU
REGION:	VINHO VERDE - SUB-REGION OF LIMA
VARIETY:	Vinhão 100%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	14 September 9 October
ALCOHOL:	12,00 % Vol.
RESIDUAL SUGAR:	<1,50 g / dm ³
TOTAL ACIDITY:	5,9 g (Tartaric Acido) / dm ³
pH:	3,50
VINIFICATION:	Fermentation with maceration of the skins and pip in granite tanks at temperatures between 20 and 22°C. Foot treading / Pressing / Malolatic Fermentation in inox vats / Aging "sur lies" / Filtration / Bottling.
PRODUCTION:	10.400 liters ≈ 13866 bottles
BOTTLES PER BOXE:	6
BOTTLES PER LAYER:	12 or 14 bottles
BOXES PER PALETTE:	96 or 112 boxes
BEST SERVED:	12 to 15 °C