
APHROS WINE

PHAUNUS AMPHORA VINHÃO 2017



PRODUCER:	VASCO CROFT APHROS WINE LDA
ENOLOGUES:	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:	1 to 10 September
ALCOHOL:	12,5 % Vol.
RESIDUAL SUGAR:	1,50 g / dm ³
TOTAL ACIDITY:	2,25 g (Tartaric Acido) / dm ³
pH:	3,77
VINIFICATION:	Harvested, crushed, de-stemmed and pressed by artisanal processes / Spontaneous Fermentation with skins in Clay Amphorae, lined with beeswax / Aging "sur lies" for 3 months / Bottling
PRODUCTION:	900 liters ≈ 1.200 bottles
BOTTLES PER BOXE:	6
BOTTLES PER LAYER:	12 or 14 bottles
BOXES PER PALETTE:	96 or 112 boxes
BEST SERVED:	10 to 12 °C