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# APHROS WINE

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## PHAUNUS AMPHORA LOUREIRO 2018



<b>PRODUCER:</b>	VASCO CROFT APHROS WINE, LDA
<b>ENOLOGUES:</b>	TIAGO SAMPAIO / MIGUEL VISEU
<b>REGION:</b>	NORTHWEST OF PORTUGAL
<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>	1 to 9 October
<b>ALCOHOL:</b>	11,5 % Vol.
<b>RESIDUAL SUGAR:</b>	<1,50 g / dm <sup>3</sup>
<b>TOTAL ACIDITY:</b>	6,2 g (Tartaric Acido) / dm <sup>3</sup>
<b>pH:</b>	3,22
<b>TOTAL SULPHUR DIOXIDE:</b>	14 mg/l
<b>VINIFICATION:</b>	Harvested, crushed, de-stemmed and pressed by artisanal processes / Spontaneous Fermentation with skins in Clay Amphorae, lined with beeswax / Aging "sur lies" for 7 months / Bottling
<b>PRODUCTION:</b>	3.375 liters ≈ 4.500 bottles
<b>BOTTLES PER BOXE:</b>	6
<b>BOTTLES PER LAYER:</b>	12 or 14 bottles
<b>BOXES PER PALETTE:</b>	96 or 112 boxes
<b>BEST SERVED:</b>	10 to 12 °C