
APHROS WINE

PHAUNUS AMPHORA PALHETE 2018



PRODUCER:	VASCO CROFT APHROS WINE LDA
ENOLOGUES:	TIAGO SAMPAIO / MIGUEL VISEU
REGION:	NORTHWEST OF PORTUGAL
VARIETY:	Loureiro / Vinhão
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	1 to 9 September
ALCOHOL:	11,00 % Vol.
RESIDUAL SUGAR:	<1,50 g / dm ³
TOTAL ACIDITY:	6,3 g (Tartaric Acid) / dm ³
pH:	3,27
TOTAL SULFUR DIOXIDE:	11 mg/l
VINIFICATION:	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
PRODUCTION:	2.500 liters ≈ 3.333 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