
APHROS WINE

PHAUNUS PET NAT ROSÉ 2018



PRODUCER:	VASCO CROFT APHROS WINE LDA
ENOLOGUES:	TIAGO SAMPAIO / MIGUEL VISEU
REGION:	NORTHWEST OF PORTUGAL
VARIETY:	ALVARELHÃO / VINHÃO
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	15 August to 25 September
ALCOHOL:	11,5 % Vol.
RESIDUAL SUGAR:	4,2g / dm ³
TOTAL ACIDITY:	6,4 g (Tartaric Acid) / dm ³
pH:	3,23
TOTAL SULFUR DIOXIDE:	36 mg/l
VINIFICATION:	Maceration with skins / Pressing / Decantation in inox vats / Fermentation between 14 to 16°C in inox vats and finished in bottle / Dégorgement after 5 months. Ancient Method Sparkling wine, made from only one fermentation without added yeasts or sugar.
PRODUCTION:	4,000 liters = 4.800 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