
APHROS WINE

PHAUNUS PET NAT ROSÉ 2019



PRODUCER:	VASCO CROFT APHROS WINE LDA
ENOLOGUES:	TIAGO SAMPAIO / MIGUEL VISEU
REGION:	MINHO GEOGRAPHIC INDICATION
VARIETY:	ALVARELHÃO / VINHÃO
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	14 September to 20 September
ALCOHOL:	11,0 % Vol.
RESIDUAL SUGAR:	2,9g / dm ³
TOTAL ACIDITY:	10,4 g (Tartaric Acid) / dm ³
pH:	3,11
TOTAL SULFUR DIOXIDE:	11 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:	3,800 liters ≈ 5,050 bottles
BOTTLES PER BOXE:	6 or 12 bottles
BOTTLES PER LAYER:	12 or 14 bottles
BOXES PER PALETTE:	96 or 112 boxes
BEST SERVED:	10 to 12 °C