
APHROS WINE

PHAUNUS PET NAT WHITE 2019



PRODUCER:	VASCO CROFT Aphros Wine, Lda
OENOLOGUES:	TIAGO SAMPAIO / MIGUEL VISEU
REGION:	MINHO GEOGRAPHIE INDICATION
VARIETY:	Loureiro 70% + ARINTO 30%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	12 to 27 September
ALCOHOL:	11,00 % Vol.
RESIDUAL SUGAR:	9,0g / dm ³
TOTAL ACIDITY:	9,8 g (Tartaric Acid) / dm ³
pH:	2,95
TOTAL SULFUR DIOXIDE:	22 mg/l
VINIFICATION:	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:	5.770 liters = 7.700 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