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# APHROS WINE

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## APHROS DAPHNE 2020

<b>PRODUCER:</b>	VASCO CROFT APHROS WINE, LDA
<b>ENOLOGUES:</b>	TIAGO SAMPAIO / MIGUEL VISEU
<b>REGION:</b>	VINHO VERDE DOC - SUB-REGION OF LIMA
<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>	25th September
<b>ALCOHOL:</b>	11,5 % Vol.
<b>RESIDUAL SUGAR:</b>	<1,5g / dm <sup>3</sup>
<b>TOTAL ACIDITY:</b>	6,3 g (Tartaric Acido) / dm <sup>3</sup>
<b>pH:</b>	3,28
<b>TOTAL SULPHUR:</b>	34 mg/l
<b>VINIFICATION:</b>	Skin contact for 14 hours / Pressing / Decantation in inox vats / Fermentation in Chestnut Barrels, and concrete "eggs" vats at temperatures between 15 to 18°C / Aging "sur lies" / Filtration / Bottling
<b>PRODUCTION:</b>	4.500 liters = 6.000 bottles
<b>BOTTLES PER BOXE:</b>	6
<b>BOTTLES PER LAYER:</b>	12 or 14 bottles
<b>BOXES PER PALETTE:</b>	88 or 112 boxes
<b>BEST SERVED:</b>	10 to 12 °C