



APHROS WINE

APHROS EVOÉ 2021

PRODUCER:	Aphros Wine, Lda
WINEMAKERS TEAM:	Tiago Sampaio e Miguel Viseu
REGION:	NORTHWEST OF PORTUGAL
VARIETY:	50% Loureiro + 45% Alvarelhão + 5% Vinhão
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	1st to 10th September
ALCOHOL:	6,0% Vol.
RESIDUAL SUGAR:	<0,6g / dm3
TOTAL ACIDITY:	4,8 g (Tartaric Acid) / dm3
pH:	4,2
TOTAL SULFUR DIOXIDE:	40 mg/l
PRESSURE:	1,5 Bar
VINIFICATION:	After whole bunch pressing, a portion of spring water is added to the grape skins and left to macerate for 12-24 hours. After pressing again the resulting lighter must is moved to stainless steel tanks for fermentation and bottled just before it ends, resulting in a light, aromatic and slightly sparkling wine-based drink.
PRODUCTION:	3.000 liters ≈ 4.000 bottles
BOTTLES PER BOX:	6
BOTTLES PER LAYER:	12 or 14 bottles
BOXES PER PALETTE:	96 or 112 boxes
BEST SERVED:	10 to 12 °C