



APHROS WINE

PHAUNUS PET NAT ROSÉ 2022

PRODUCER:	VASCO CROFT APHROS WINE LDA
OENOLOGUES:	TIAGO SAMPAIO / MIGUEL VISEU
REGION:	NORTHWEST OF PORTUGAL
VARIETY:	ALVARELHÃO 50% / VINHÃO 50%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	30th August to 5th September
ALCOHOL:	11,0 % Vol.
RESIDUAL SUGAR:	3,9g / dm ³
TOTAL ACIDITY:	6,7g (Tartaric Acid) / dm ³
pH:	3,23
TOTAL SULFUR DIOXIDE:	17 mg/l
VINIFICATION:	Pressing / Decantation in inox vats / Fermentatton between 14 to 18°C in inox vats and finished in bottle / Dégorgement after 3 months. Ancient Method Sparkling wine, made from only one fermentation without added yeasts or sugar.
PRODUCTION:	12,750 liters ≈ 17,000 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