



APHROS WINE

PHAUNUS AMPHORA LOUREIRO 2022

PRODUCER:	VASCO CROFT APHROS WINE, LDA
OENOLOGUES:	TIAGO SAMPAIO / MIGUEL VISEU
REGION:	NORTHWEST OF PORTUGAL
VARIETY:	Loureiro 100%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION / HA:	± 4.000 liters / ha
HARVEST DATE:	9th to 22nd September
ALCOHOL:	10,5 % Vol.
RESIDUAL SUGAR:	<1,50 g / dm ³
TOTAL ACIDITY:	5,4 g (Tartaric Acido) / dm ³
pH:	3,55
TOTAL SULPHUR DIOXIDE:	22 mg/l
VINIFICATION:	Harvested, crushed, de-stemmed and pressed by artisanal processes / Spontaneous Fermentation with skins in Clay Amphorae, lined with beeswax / Aging "sur lies" for 6 months / Bottling
PRODUCTION:	6,000 liters ≈ 8.000 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