



# APHROS WINE

## PHAUNUS AMPHORA PALHETE 2022

<b>PRODUCER:</b>	VASCO CROFT APHROS WINE LDA
<b>OENOLOGUES:</b>	TIAGO SAMPAIO / MIGUEL VISEU
<b>REGION:</b>	NORTHWEST OF PORTUGAL
<b>VARIETY:</b>	Loureiro / Vinhão
<b>EXPOSITION:</b>	South
<b>AREA:</b>	± 20 ha
<b>PRODUCTION / HA:</b>	± 4.000 liters / ha
<b>HARVEST DATE:</b>	9th to 22th September
<b>ALCOHOL:</b>	11,5 % Vol.
<b>RESIDUAL SUGAR:</b>	<1,50 g / dm <sup>3</sup>
<b>TOTAL ACIDITY:</b>	5,7 g (Tartaric Acid) / dm <sup>3</sup>
<b>pH:</b>	3,44
<b>TOTAL SULFUR DIOXIDE:</b>	32 mg/l
<b>VINIFICATION:</b>	Harvested, crushed, de-stemmed and pressed by artisanal processes / Spontaneous Fermentation with skins in Clay Amphorae, lined with beeswax / Aging "sur lies" for 7 months / Bottling
<b>PRODUCTION:</b>	2.000 liters ≈ 2.666 bottles
<b>BOTTLES PER BOXE:</b>	6
<b>BOTTLES PER LAYER:</b>	12 or 14 bottles
<b>BOXES PER PALETTE:</b>	96 or 112 boxes
<b>BEST SERVED:</b>	10 to 12 °C