
APHROS WINE



PHAUNUS AMPHORA LOUREIRO 2023

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:	20th September to 21st September
ALCOHOL:	10 % Vol.
RESIDUAL SUGAR:	<1,50 g /dm ³
TOTAL ACIDITY:	5,3 g (Tartaric Acid) / dm ³
pH:	3,61
TOTAL SULPHUR:	30 mg/l
VINIFICATION:	Harvested, crushed, de stemmed and pressed by artisanal processes / Spontaneous Fermentation with skins in Clay Amphorae, lined with beeswax / Aging "ser lies" for 7 months / Bottling
PRODUCTION:	4,100 liters = 5,500 bottles
BOTTLES PER BOXE:	6
BOXES PER LAYER:	12 or 14 boxes
BOXES PER PALETTE:	96 or 112 boxes
BEST SERVED:	10 to 12° C