
APHROS WINE



PHAUNUS PET NAT WHITE 2024

PRODUCER:	VASCO CROFT / APHROS WINE LDA
OENOLOGUES:	TIAGO SAMPAIO / MIGUEL VISEU
REGION:	NORTHWEST OF PORTUGAL
VARIETY:	Loureiro 50% + Arinto 50%
EXPOSITION:	South
AREA:	± 20 ha
PRODUCTION /HA:	± 4.000 liters / ha
HARVEST DATE:	4th September to 5th September
ALCOHOL:	11 % Vol.
RESIDUAL SUGAR:	<1,50 g /dm ³
TOTAL ACIDITY:	7,2 g (Tartaric Acid) / dm ³
pH:	3,20
TOTAL SULPHUR:	26 mg/l
VINIFICATION:	Pressing / Decantation in inox vats / Fermentation between 16 to 18° C in inox vats and finished in bottle / Dégorgement after 9 months. Ancient Method Sparkling wine, made from only one fermentation without added yeasts or sugar.
PRODUCTION:	4,500 liters = 6,000 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