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# APHROS WINE

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## APHROS DAPHNE 2011



<b>PRODUCER:</b>	VASCO CROFT CASAL DO PAÇO PADREIRO - Soc. Vitivinícola, Lda.
<b>ENOLOGUES:</b>	PEDRO BRAVO / RUI CUNHA
<b>REGION:</b>	VINHO VERDE DOC - SUB-REGION OF LIMA
<b>VARIETY:</b>	Loureiro 100%
<b>EXPOSITION:</b>	South
<b>AREA:</b>	± 20 ha
<b>PRODUCTION / HA:</b>	± 4.000 liters / ha
<b>HARVEST DATE:</b>	3 to 20 de September
<b>ALCOHOL:</b>	12,00 % Vol.
<b>RESIDUAL SUGAR:</b>	3,30 g / dm <sup>3</sup>
<b>TOTAL ACIDITY:</b>	6,40 g (Tartaric Acid) / dm <sup>3</sup>
<b>pH:</b>	2,88
<b>VINIFICATION:</b>	Skin contact for 12 hours / Pressing / Decantation in inox vats / Fermentation in French oak barrels and chestnut barrels and inox vats at temperatures between 13 to 16° C / Aging "sur lies" / Filtration / Bottling
<b>PRODUCTION:</b>	
<b>BOTTLES PER BOXE:</b>	3.400 liters = 4.660 bottles
<b>BOTTLES PER LAYER:</b>	6
<b>BOXES PER PALETTE:</b>	11 or 14 boxes
<b>BEST SERVED:</b>	77 or 98 boxes 10 to 12 °C

### **Tasting Notes:**

Crystalline, citrus color with green reflections. Smokey, intensely mineral, it shows citrus fruits and flowers on the surface, under a background of saltiness. Steely dry, it is a wine that speaks transparently about the granite soil it comes from.

### **Gastronomic suggestions:**

Grilled or baked fish, shellfish, oysters, sushi, fat cheese.