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# APHROS WINE

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## APHROS PAN ROSÉ 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 - SUB-REGION OF LIMA
<b>VARIETY:</b>	Vinhão 100%
<b>EXPOSITION:</b>	South
<b>AREA:</b>	± 20 ha
<b>PRODUCTION / HA:</b>	± 4.000 liters / ha
<b>HARVEST DATE:</b>	12 a 24 de September
<b>ALCOHOL:</b>	12,00 % Vol.
<b>RESIDUAL SUGAR:</b>	9,00 g / dm <sup>3</sup>
<b>TOTAL ACIDITY:</b>	9,20 g (Tartaric Acido) / dm <sup>3</sup>
<b>pH:</b>	2,94
<b>VINIFICATION:</b>	Incomplete pressing / Decantation in inox vats / Fermentation at temperatures between 12 and 14° C / aging "sur lies" for 2 months / Filtration/ 2nd Fermentation in bottle - Dégorgement to 6 months. Classic Method.
<b>PRODUCTION:</b>	626 liters = 835 bottles
<b>BOTTLES PER BOXE:</b>	6
<b>BOTTLES PER LAYER:</b>	11 or 14 bottles
<b>BOXES PER PALETTE:</b>	77 or 98 bottles
<b>BEST SERVED:</b>	10 to 12 °C

### Tasting Notes:

Shiny light ruby color. Pomegranate, cherries and blackberries, very fresh and live acidity.