

## Aphros 2017 Daphne (Vinho Verde, Loureiro)

WineWise Code	PAP-DAP17
Country	Portugal
Region	Vinho Verde
Subregion	Lima
Alcohol by Volume	12
Acidity	5.4
Residual Sugar	2.4
Closure	Natural Cork
Annual cases produced	555
Varieties	100% Loureiro
Maceration Notes	12 hour cold maceration
Pumpover/Punchdown	No
Destemming	Whole Cluster
Fermentation Vessel	Concrete
Fermentation Duration	15 days
Aging Method	Concrete 70%, Used Barrique 30%
Aging Duration (months)	8 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Native
Lees Contact / Stirring	EGG, no batonnage
Malolactic	Yes
Added Sulfur	Yes, 66mg/L
Vineyard Name	Espadanal
Soil Type	Granite
Elevation (meters)	250
Vineyard Aspect	South
Vine Age (years)	15
Vine Yields (hl/ha)	40
Farming Practices	Certified Bio-dynamic
Grape Picking	Hand-harvested

### WineWise Notes:

Vasco swears by Loureiro, and who can argue with him in the face of such a compelling wine? Made only in the best years, Daphne is given 70% skin contact and 30% barrel fermentation (used oak and chestnut). Pure, vibrant and long, it sports a mere 12% of alcohol, proving that a wine does not need to be big in order to be important.



### Notes from the producer:

Rocky soil, less profound, roots closer to hard granit. 2017 Very hot summer, Harvest was 1 month before the usual.

Aphros winery is the brainchild of Lisbon architect Vasco Croft. Interested in Steiner's philosophy since his youth, he naturally followed the path of biodynamics. Mountain horses, sheep, bees and special water cascades are part of the farm life. The vines, carefully managed through cover crops, are treated with home made plant extracts. Being made from brandy, these preparations have their origin in the same vines they are destined to treat. The wines, ranging from still to classic method sparkling and Pet Nats, are based on local varieties Loureiro and Vinhão and made with low intervention protocols, using only indigenous yeasts and a minimum of sulphites.



WineWise.biz