

Aphros 2018 Melissae (Vinho Verde, Loureiro)

WineWise Code	PAP-MEL18
Country	Portugal
Alcohol by Volume	11
Acidity	5.7
Residual Sugar	<1.5
Closure	Natural Cork
Annual cases produced	250
Varieties	100% Loureiro
Maceration Notes	Partial Maceration of 25% in stainless tank until spring with no sulphur
Pumpover or Punchdown?	no
Destemming	Partial
Fermentation vessel	Stainless Steel
Fermentation duration	2 months
Aging method	Stainless Steel, Concrete
Aging duration (months)	120 days
Filtered?	No
Fining agents	None
Yeast	Native
Lees Contact or Stirring	no
Malolactic	no
Added Sulfur	Yes, 10 g/L
Vineyard Name	Espadanal
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:

A new rendition of the signature white grape at Aphros that hails from their highest vineyard, it is aged for three months in concrete eggs and bottled unfiltered. The name alludes to the nymphs of honey, which is appropriate both to the prevalence of bees at this site and the floral beauty of the nose. This is a silky, fine and scintillating wine with a caressing texture and pointilliste detail. The gorgeous label comes from a design by Vasco's cousin, the renowned Portuguese artist José Pedro Croft.

What more do you need to know than that Vasco Croft, an architect, educator and devotee of Rudolf Steiner, discovered the mysteries of wine in his mid-thirties through the intervention of a Brazilian Buddhist monk? From there you intuit that the path leads directly to starting a winery and farming biodynamically, right? We are proud to be the first to import his wines into the USA, but he has already blazed a trail through the English press, with luminaries like Jamie Goode and Sara Ahmed leading the praise. In person he is as vivid, energetic and unbuttoned as his wines. Endlessly restless, he is currently engaged in an ambitious project to create a cultural center/restaurant and a food forest on his recently expanded estate. He reminds us of Stéphane Tissot in his endless quest to find new wines to express his burgeoning curiosity.

Notes from the producer:

2018 was a low production year. The wine was macerated with whole cluster in stainless steel and pressed at the beginning of spring with a small amount of sulphur to avoid malolactic. The wine was then aged in concrete egg for 3 months. From the vineyard where the bee hives are kept.

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.



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