

Aphros 2017 Loureiro (Vinho Verde)

WineWise Code	PAP-LOU17
Country	Portugal
Region	Vinho Verde
Subregion	Lima
Color	White
Alcohol by Volume	11.5
Acidity	6.8
Residual Sugar	<1.5
Closure	Natural Cork
Annual cases produced	3000
Varieties	100% Loureiro
Maceration Notes	No maceration
Pumpover or Punchdown?	No maceration
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	15 days
Aging method	Stainless Steel 100%
Aging duration (months)	4 months on lees
Filtered?	Yes
Fining agents	Bentonite
Yeast	Native
Lees Contact or Stirring	aged 4 months on lees
Malolactic	Yes
Added Sulfur	Yes, 49mg/L
Vineyard Name	Cas Nova / New House
Soil Type(s)	Granite
Elevation (meters)	80
Vineyard Aspect	South
Vine age (years)	12
Vine Yields hl/ha	40
Farming practices	Certified Bio-dynamic
Grape Picking	Hand-harvested

WineWise Notes:

One lovely aspect of our Portuguese whites is that though they mostly play in the same field - lively, snappy, unoaked - they are as different from each other as night and day. This one starts off citrusy/grassy and fills out with honey, before ending with a hint of fennel. Need we say that it's much more than a simple palate cleanser? Indeed, it is one of those gratifying wines that prove to be fascinating mid-term developers despite its modest price tag.



Notes from the producer:

2017 was a very dry year. Rain during spring dry at summer and long summer with high temperatures until November. Harvest was 1 month before than usual. Usually Aphros Loureiro does not have MALOLATIC fermentation, 2017 was an exception.

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.

