

Aphros 2021 Loureiro (Vinho Verde)

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| WineWise Code | PAP-LOU21 |
| Country | Portugal |
| Alcohol by Volume | 11 |
| Acidity | 0.4 |
| Residual Sugar | <1.5 |
| Closure | Natural Cork |
| Annual cases produced | 3083 |
| Varieties | 100% Loureiro |
| Maceration Notes | 1 hour maceration on press |
| Pumpover or Punchdown? | no |
| Destemming | Partial |
| Fermentation vessel | Stainless Steel |
| Fermentation duration | 20 days |
| Aging method | Stainless Steel |
| Aging duration (months) | 240 days |
| Filtered? | Yes |
| Fining agents | Bentonite |
| Yeast | Native |
| Lees Contact or Stirring | 4 months |
| Malolactic | No |
| Added Sulfur | Yes, 35 mg/L |
| Vineyard Name | Casanova and Valflores (meaning: New House and Flower Valley) |
| Soil Type(s) | Granite |
| Elevation (meters) | 100 |
| Vineyard Aspect | South |
| Vine age (years) | 15 |
| 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. Much more than a simple palate cleanser, it is one of those gratifying wines that prove to be fascinating mid-term developers despite their modest price tag.

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:

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.

