

Aphros 2019 Loureiro (Vinho Verde)

WineWise Code	PAP-LOU19
Country	Portugal
Alcohol by Volume	11
Acidity	8.2
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	Whole Cluster
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, 54 g/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:

Vasco's cellar-master, Miguel Viseu, is the unsung hero behind the starting advances made annually at Aphros. These are exemplified by this breakthrough vintage of the "regular" Loureiro. The signature floral scent of the variety has been transmuted to a mysterious amalgam of fervid oriental spices, while the sheer intensity packed into a bone-dry wine with barely 11% alcohol beggars belief. Ignore this at your peril!

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:

This year brought spring rain and low summer temperatures. Some rain at the end of harvest.

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.

