

# Aphros 2018 Ouranos Alvarelhao Red (Vinho Verde)

WineWise Code	PAP-OUR18
Country	Portugal
Alcohol by Volume	11
Acidity	5
Residual Sugar	<1.5
Closure	Natural Cork
Annual cases produced	240
Varieties	100% Alveralhão
Maceration Notes	25% Whole Cluster; 3 days cold maceration and 3 weeks after fermentation ends.
Pumpover or Punchdown?	once per hour until 1/3 fermentation, 2 times a day until the end of fermentation afterward.
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	10 days
Aging method	Used Barrique 40%, Stainless Steel 60%
Aging duration (months)	6 months
Filtered?	No
Fining agents	None
Yeast	Native
Lees Contact or Stirring	no
Malolactic	Yes
Added Sulfur	Yes, 15 g/L
Vineyard Name	Moinho (meaning: water mill)
Elevation (meters)	50
Vineyard Aspect	South
Vine age (years)	12
Vine Yields hl/ha	40
Farming practices	Certified Bio-dynamic
Grape Picking	Hand-harvested



## WineWise Notes:

Pale like Poulsard and scented like Syrah, this new wine from Aphros meets the challenge of making something both original and haunting from a variety usually consigned to a blending role. Vasco sourced clonal material of this relatively scarce grape (also known as Brancellão) throughout the region eight years before this inaugural vintage. Pale in colour, despite a month of skin contact, and sporting just 11% alcohol (as is now the wont at this address), it has surprising depth of flavour.

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:

Alvarelhão is called Brancelló in Spain. Light color and low tannin this grape produces a low alcohol variety that forges its own path in the world of wine globalization preferences.

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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