## Aphros 2019 Vinhao Red (Vinho Verde)

WineWise Code	PAP-VIN19
Country	Portugal
Region	Vinho Verde
Subregion	Lima
Color	Red
Alcohol by Volume	11.5
Acidity	6.2
Residual Sugar	<1.5
Closure	Natural Cork
Annual cases produced	625
Varieties	100% VINHÃO
Maceration Notes	Partial maceration during fermentation
Pumpover or Punchdown?	Foot treading and pumpover
Destemming	Complete
Fermentation vessel	Concrete
Fermentation duration	15 days
Aging method	Stainless Steel 100%
Aging duration (months)	9
Filtered?	Yes
Fining agents/ Sulfur	None / 40mg/L
Yeast	Native
Lees Contact or Stirring	No
Malolactic	Yes
Vineyard Name	Moinho / Mill
Elevation (meters)	100
Vine age (years)	13
Vine Yields hl/ha	50
Farming practices	Certified Bio-dynamic
Grape Picking	Hand-harvested

## WineWise Notes:

How much red Vinho Verde have you had recently? You'll want more after tasting this, though from the reviews it may be the exception that proves the rule among these wines. Crazy deep purple in the glass, sappy, wild berry fruit, huge acidity and freshness and more fun than a barrel of monkeys. Just when you thought you had tried everything, along comes this!



## 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, 2019 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.

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