

# Aphros 2021 Vinhao Red (Vinho Verde)

WineWise Code	PAP-VIN21
Country	Portugal
Region	Vinho Verde
Color/Style	Red
Farming Practices	Certified Bio-dynamic
Varieties	100% Vinhão
ABV	11.5
Residual Sugar	<1.5
Acidity	6.9
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Maceration	3 days in Lagar before pressed and moved to tank
Pumpover/Punchdown	1 foot trodden + 2 daily manual punchdown
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	10 days
Aging Method	Stainless Steel 100%
Aging Duration (months)	10
Filtered	No
Fining Agents	None
Yeast	Native
Lees Contact/Stirring	none
Malolactic	Yes
Added Sulfur	Yes, 30 g/L
Vineyard Name	Moinho (meaning: water mill)
Elevation (meters)	80
Vineyard Aspect	South
Vine Age	14
Yields (hl/ha)	60
Vine Training	Single Cordon
Picking	Hand-harvested
Annual Production	655

## 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:

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.

