

Aphros 2020 Phaunus Palhete

WineWise Code	PAP-PAL20
Country	Portugal
Region	Vinho Verde
Color/Style	Red
Farming Practices	Certified Bio-dynamic
Varieties	80% Loureiro, 20% Vinhao
ABV	11
Residual Sugar	<1.5
Acidity	6.1
Case Size	6x750
Pricing	NET
Maceration	7 months on skins
Pumpover/Punchdown	manual soft punchdowns during the first 8 days of fermentation
Destemming	Complete
Fermentation Vessel	Concrete
Destemming	15
Aging Method	Clay Amphora
Aging Duration (months)	9
Filtered	No
Fining Agents	None
Yeast	Native
Lees Contact/Stirring	skin contact only, no stirring
Malolactic	Yes
Added Sulfur	Yes, 10 g/L (22 total)
Vineyard Name	Capelas e Boucinhas (meaning: Chapel and small field)
Soil Type	Granite
Elevation (meters)	120
Vineyard Aspect	South
Vine Age	17
Yields (hl/ha)	32.5
Vine Training	Single Cordon
Picking	Hand-harvested
Annual Production	333 bottles



WineWise Notes:

This homage to a lost ancestral style is the result of white and black grapes (mostly Loureiro and Vinhão) co-fermented in beeswax-lined amphorae. Reminiscent of Trollinger in its limpid hue, it exemplifies the virtues of the new style : slender, salty and silky. And just plain delicious!

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.

