

Alexandria Cuvee (white)

... vintage 2018



Variety: 80% Chardonnay 20% Rhein Riesling

Alc: 13%

Total acid: 5.8 g/l

Ph: 3.37

Sugar: 2 g/l

Annual production: 120,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Stainless steel vats
- Method of maceration: Direct Pressing
- Average temperature of fermentation: 12-14°C

Tasting notes

- Colour: Pale gold with greenish reflection
- Bouquet: Pronounced white flowers, pear and nuances of citrus
- Palate: Powerful, oily and full bodied with long persistence

Cultivation

- Planted surface: 30 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Alluvial soil
- Average age of the vines: 10-20 years
- Rainfall: 400-500 l/m²
- Sunny days: 170-200 days
- Harvesting period: End of August



Tikves Wine Region

