

Alexandria Cuvée (rosé)

... vintage 2017



Variety: 40% Merlot, 40% Cabernet Sauvignon, 20% Pinot Noir

Alc: 13%

Total acid: 5.83 g/l

Ph: 3.34

Sugar: 1.8 g/l

Annual production: 35,000 L

Vinification

- Harvest: Manual harvest in 20 kg boxes, the grapes are chilled in cooling room at temperature of 6-7°C
- Type of vats: Stainless steel vats
- Method of maceration: Short maceration in inert press for 2 hours
- Average temperature of fermentation: 12-13°C

Tasting notes

- Colour: Pale pink with salmon-coloured reflections
- Bouquet: Rich fruity-flowery scents of gooseberries and wild strawberries followed by notes of roses, geranium and mineral aromas
- Palate: Complex aromatic flavor combined with a perfect balance of a mature body and elegantly fresh aftertaste

Cultivation

- Planted surface: 15 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Vertisols (Smolnik)
- Average age of the vines: 10-15 years
- Rainfall: 400-500 l/m²
- Sunny days: 150-190 days
- Harvesting period: Middle of September to end of September



Disan vineyards