

Alexandria Cuvee (rosé)

... vintage 2018



Variety: 40% Merlot, 40% Cabernet Sauvignon,
20% Pinot Noir
Alc: 13%
Total acid: 5.9 g/l
Ph: 3.33
Sugar: 1.8 g/l
Annual production: 55,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes is chilled in cooling room on 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 color with salmon-colored reflections
- Bouquet: Rich fruity-flowery scents of gooseberries and wild strawberries are followed by notes of roses, geranium and mineral aromas
- Palate: A complex aromatic flavor is combined with a perfect balance of a mature body and elegant 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: 350-400 l/m²
- Sunny days: 170-190 days
- Harvesting period: Beginning of September to Mid of September



Tikves Wine Region

