

D & MAINE
LEPOVO

Chardonnay
... vintage 2016



Variety: 100% Chardonnay
Alc: 13.5%
Total acid: 5.3 g/l
Ph: 3.54
Sugar: 2 g/l
Annual production: 5,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks
- Type of vats: New oak barrels
- Method of maceration: Direct pressing in inert pneumatic presses, fermentation in new oak barrels
- Average temperature of fermentation: 13-14°C
- Average time of aging: 6 months in new oak barrels

Tasting notes

- Colour: Medium ruby
- Bouquet: Pronounced aroma of linden, almond, chestnut, melon and vanilla
- Palate: Dry wine, full body butery aroma and long finish

Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Clay soil
- Average age of the vines: 15 years
- Rainfall: 350-400 l/m²
- Sunny days: 170-190 days
- Harvesting period: Beginning of September

