

DOMAINE
LEPOVO

Grand Cuvée

... vintage 2015



Variety: 60% Vranec , 25% Cabernet Sauvignon, 15% Merlot

Alc: 15%

Total acid: 5.2 g/l

Ph: 3.5

Sugar: 3.2 g/l

Annual production: 10,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks
- Type of vats: Fermentation in stainless steel vats, ageing in new oak barrels
- Method of maceration: Long maceration for 18-20 days
- Average temperature of fermentation: 26-28°C
- Average time of aging: 18 months in new oak barrels

Tasting notes

- Colour: Deep ruby
- Bouquet: Pronounced aroma of dried blueberries, plums and black cherry with sweet spicy notes of cloves, toast and chocolate
- Palate: Dry wine with medium acidity, medium tannin, full body and long finish

Cultivation

- Planted surface: 5 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Clay soil
- Average age of the vines: 15 years
- Rainfall: 300-350 l/m²
- Sunny days: 170-190 days
- Harvesting period: Middle of September to middle of October

