

D & MAINE
LEPOVO

Pinot Noir
... vintage 2015



Variety: 100% Pinot Noir
Alc: 15%
Total acid: 5.4 g/l
Ph: 3.44
Sugar: 3.7 g/l
Annual production: 5,000 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: Medium ruby
- Bouquet: Pronounced aroma of ripe blackcurrants, strawberries, raspberries, herbal and spicy nuances, vanilla, chocolate and toast
- Palate: Dry wine, medium acidity, medium tannins, full body and long finish

Cultivation

- Planted surface: 1.5 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

