

Alexandria Cuvée (red)

... vintage 2018



Variety: Vranec 70 %, Merlot 20 %, Cabernet Sauvignon 10 %

Alc: 14.14%

Total acid: 5.27 g/l

Ph: 3.54

Sugar: 3.0 g/l

Annual production: 115,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Concrete vats
- Method of maceration: Cold maceration on temperature of 8°C for 3 days, skin maceration for 20 days
- Average temperature of fermentation: 26-28°C
- Average time of aging: 12 months

Tasting notes

- Colour: Deep ruby
- Bouquet: Pronounced aromas of red fruits, redcurrant, red cherry, black cherry and sweet spice-cinnamon
- Palate: Medium acidity, soft tannin, full body and long finish, with notes of blackcurrant, black plum, cedar and toast

Cultivation

- Planted surface: 250 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Aluvial soil
- Average age of the vines: 15-25 years
- Rainfall: 500-600 l/m²
- Sunny days: 160-180 days
- Harvesting period: Middle of September to middle of October



Tikveš Wine Region

