

D^oMAINE
LEPOVO

Rosé

... vintage 2019

Variety: 60% Grenache Noir, 40% Merlot

Alc: 13.5 %

Total acid: 5.3 g/l

Ph: 3.15

Sugar: 1.8 g/l

Annual production: 5,000 L



Vinification

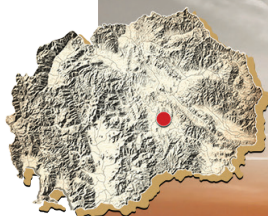
- Harvest: Manual harvest in 20 kg casks
- Type of vats: New oak barrels
- Method of maceration: Direct pressing in inert pneumatic presses. fermentation in new oak barrels
- Average temperature of fermentation: 13-14°C

Tasting notes

- Colour: Light (pale) salmon
- Bouquet: raspberry, wild fresh strawberry, white peach, melon, grapefruit, hints of white pepper
- Palate: Dry rose wine, crispy, citrus notes, cranberry, medium body, elegant and fresh finish and lingery aftertaste

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



Lepovo vineyards

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