

DOMAINE  
LEPOVO

# Grand Cuvée

... vintage 2016

Variety: 60% Vranec , 25% Cabernet Sauvignon, 15% Merlot  
Alc: 14.5%  
Total acid: 5.0 g/l  
Ph: 3.5  
Sugar: 2.9 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

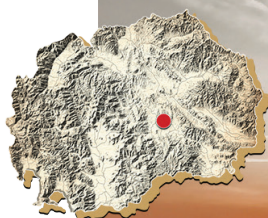
## Tasting notes

- Colour: Deep ruby
- Nose: Intensive aroma of sweet spices like cacao, nutmeg and cinnamon smoky notes, cherry compote, dry apricots, black plum, tartuffe, liquorice
- Palate: Dry red elegant wine with full body, rich taste 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



Go to the location