

D & M A I N E  
L E P O V O

# Chardonnay

... vintage 2018



Variety: Chardonnay 2018- 100%

Alc: 13.5%

Total acid: 4.6 g/l

Ph: 3.4

Sugar: 2.1 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
- Average time of aging: 6 months in new oak barrels

## Tasting notes

- Colour: Medium ruby
- Bouquet: Pronounced aroma of linden, almond, chestnut, melon and valilla
- Palate: Dry wine, full body butery aroma and long finish

## 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/m<sup>2</sup>
- Sunny days: 170-190 days
- Harvesting period: Beginning of September

