

DOMAINE
LEPOVO

CHARDONNAY 2021

ORGANICALLY GROWN GRAPES, WILD FERMENTED



TIKVEŠ | 1885
CHÂTEAUX & DOMAINES



Luxuriously complex and pungent flavors - success of the wild, natural grape yeasts. Dry with succulent refreshing acidity. Flavors of ripe fruits of white peach, grapefruit, mango and apricot, intertwined with sweet spices of vanilla. Oily texture and full bodied wine with long-lasting aftertaste of exotic fruits and touch of sweet spices.



Variety: Chardonnay 100%
Alc: 14%
Total acid: 5 g/l
Ph: 3.45
Sugar: 2.2 g/l
Annual production: 5.500 l



Tasting notes:

Aromatic profile: Complex nose with fruity and oaky aromas. Front-set aromas of apple, peach, melon and sweet spices, vanilla, coconut shell, and toast.

Palate: Full bodied dry wine with refreshing acidity. Very intense and layered flavors of lime, ripe grapefruit, and green plum followed by sweet spices, oily textured, and long spicy finish with green peach flavor



Vinification:

Fermentation: Wild fermentation with 180 days on the lees, malolactic fermentation
Oak ageing: 6 months in new French oak barrels
Bottle ageing potential: 4-6 years



Food pairing:

Seafood, poultry, cheese, fish & chips.
Serving: 12-13°C



Grapes:

Organically grown, dry farming



Cultivation:

Planted surface: 2 ha
Type of pruning: Double Guyot
Density: Medium – 4.000 vines/ha
Geology: Clay soil
Average age of the vines: 15 years
Rainfall: 350-400 l/m²
Sunny days: 170-190 days/year
Harvesting period: Beginning of September

