

DOMAINE LEPOVO | GRAND CUVÉE 2019



TIKVEŠ | 1885
CHÂTEAUX & DOMAINES

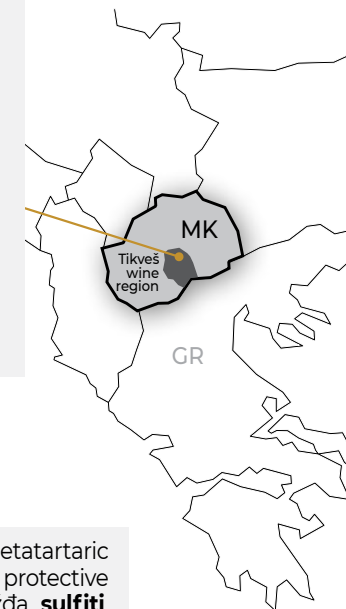


Boldly and opulent wine that represents the peak of winemaking at picturesque estate Lepovo. A wine where the art of élevage and the magic of winemaker are complementary. Dominant "black stallion", Vranac in playful flavors of Cabernet Sauvignon and Merlot, will offer you the real charm of the south.



Cultivation:

- **Planted surface:** 5 ha
- **Type of pruning:** Double Guyot
- **Density:** medium - 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



Variety: 60% Vranac , 25% Cabernet Sauvignon, 15% Merlot
Alc: 15,5%
Total acid: 5.9 g/l
Ph: 3.5
Sugar: 2.7 g/l
Annual production: 5,000 L



Tasting Notes:

Aromatic Profile: Complex nose with pronounced dried plum and black cherry aromas combined with sweet spices and subtle hints of coffee and tobacco.
Palate: Dry red elegant wine with full body, rich taste and long finish. Aromas of sweet spices like cacao, nutmeg and cinnamon smoky notes, cherry compote, dry apricots, black plum and tartuffe



Vinification:

Fermentation: In stainless steel vats on avg. temp of 26-28°C
Maceration: Long maceration for 18-20 days
Oak ageing: 24 months in new French oak barrels
Bottle ageing potential: 7-10 years



Food Pairing:

Food pairing: All kinds of roasted lamb dishes.
Serving: 16-18°C

Fermented natural grape juice, **sulfites**, metatartaric acid, yeast, enzymes, gum arabic. Bottled in protective atmosphere. / Fermentirani prirodni sok od grožđa, **sulfiti**, metavinska kiselina, kvasac, enzimi, arapska guma. Flaširano u kontroliranoj atmosferi.

Allergy Advice: For allergens, see ingredients in **bold**.
Savjeti za alergije: Za alergene, pogledajte sastojke u **bold**.

Nutrition / Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy / Energetska vrijednost	134Kcal/561 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.6 g