

D2MAINE LEPOVO

PINOT NOIR VINTAGE 2019

Demaine | Pinot Noir 2020



MK

Cultivation:

- Planted surface: 1.5 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

Tasting notes:

Total acid: 5.3 g/l

Sugar: 2.7 g/l

Alc: 15%

Ph: 3.52

Variety: Pinot Noir 100 %

Annual production: 5,000 l

Aromatic profile: Complex wine that offers medium intensity of cherry, raspberry, forest floor and sweet spices.

Palate: On the palate is dry with refreshing high acidity, medium tannins, high well integrated alcohol and full body. Medium intensity of red fruits, Amarena cherry, strawberry and sweet spices, long and succulent finish.



Vinification:

Harvest: Manual harvest in 20 kg casks Types of vats: Fermentation in stainless steel vats, ageing in new oak barrels

Average temperature of fermentation: 23-25°C

Maceration: Long maceration for 18-20 days Average time of ageing: 18 months in new oak barrels Bottle ageing potential: 3-5 years

Food pairing:

Red meat, braised lamb, game meat and tuna in red sauce 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	132Kcal/550 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.5 g