

# Petro Vaselo

The soul of our soil



## OTARNITA

2017

### GEOGRAPHICAL ASPECTS:

The vineyard of Otarnita lies on a hillside with western exposure. The rows are arranged inclined, which follow longitudinally the slope of the hill.

**Coordinates:** 45°50'00"N; 21°35'08"E

**Altitude:** 200 m over sea level

**Climate:** Continental (-15°C in winter; +40°C in summer)

**Soil:** Weakly acid, clayey-marshy soil

**Rainfall:** 600 – 800 mm each year

### VINEYARDS:

**Varieties:** Pinot Noir

**Treatment of soils:** summer works and fertilization with green fertiliser at the end of autumn/beginning of winter. The land works performed are aimed at the structuring of the soils to create an environment as favourable as possible for the grape vines.

**Treatment of grape vines:** All maintenance works of the grape vines are done by hand. Grape cluster thinning works are also performed in order to optimise the quality of the production.

**Cultivation system:** Guyot system, with 3,968 plants/ha

**Production:** 490 ml/plant

### WINE CELLAR:

Hand-picked grapes

Manual selection of the grape clusters and the grape berries

Fermentation in conical tanks made of steel for 30 days

Malolactic fermentation in wooden barrels made of oak having a capacity of 225 litres

Clarification in barrels made of oak wood for 8 months

### GENERAL DATA:

**Designation:** DOC Reçaş

**Alcohol:** 13.5%

**Acidity:** 6.08 g/l

**Sugar:** 0.32 g/l

**Aging in wooden barrels:** 10 months

**Aging in bottles:** 10 months

**To keep** at 14°C, in a dry and dark place

**Served** at 16°C

**Suited for:** white meat, snails

**Packaging:** Caseloads with 6 bottles of 0.75 litres (31x26x18h cm) weight 8.2 kg;

1 Europalet (120x80x185h cm) with 600 bottles of 0.75 litres, weight 824 kg

