



The soul of our soil



OTARNITA

2015

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 10 days

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

Clarification in barrels made of oak wood for 5 up to 10 months

GENERAL DATA:

Designation: DOC Reçaş

Alcohol: 13.5%

Acidity: 5.55 g/l

Sugar: 0.80 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

