

Petro Vaselo

The soul of our soil



PV GRAN CRU

2017

GEOGRAPHICAL ASPECTS:

The vineyards of Merlot and Cabernet Sauvignon used to produce the PV Gran Cru wine are located on a hill with south-eastern exposure.

Coordinates: 45°51'14"N, 21°33'19"E

Altitude: 216 m over sea level

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

Soil: Red, ferrous soil

Rainfall: 600 – 800 mm each year

VINEYARDS:

Varieties: Merlot, Cabernet Sauvignon

Treatment of soils: green manure in autumn-winter and summer working to reduce radical competition between vines and grass turf.

Treatment of grape vines: All maintenance works of the grape vines are done by hand. The grape cluster thinning is done twice: once at the veraison and once pre-harvest, in order to obtain the maximum concentration of aromatic and polyphenols matrix.

Cultivation system: Cordon Trained, 3968 plants/ha

Production: 450 ml/plant

WINE CELLAR:

Hand-picked grapes

Manual selection of the grape clusters and the grape berries

Alcoholic fermentation and malolactic fermentation for 6 to 8 months in wooden barrels of 550l, without temperature control

GENERAL DATA:

Designation: DOC Reçaş

Alcohol: 15%

Acidity: 5.63 g/l

Sugar: 4.72 g/l

Aging in wooden barrels: 6 months

Aging in bottles: 3 months

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

Served at 18°C

Suited for: red meat and venison

Packaging: Cardboard boxes with 6 bottles of 0.75 litres (29x27x20h cm), weight 9.5 kg or cardboard boxes with 1 bottle of 0.75 litres (15.5x10x30h cm), weight 1.6 kg

