



The soul of our soil



## BENDIS NADIR 2013

### GEOGRAPHICAL ASPECTS:

This Pinot Noir vineyard used to produce the Bendis Nadir wine is located on a hill with western exposure.

**Coordinates:** 45°49'55"N; 21°35'06"E

**Altitude:** 142 - 171 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 fertilizer at the end of autumn/beginning of winter. The particular hardness of the soil and the necessity of maintaining structure and drainage make this vineyard one of the most "difficult" to manage. Particular attention is given to the turf (mowing and plowing).

**Treatment of grape vines:** All maintenance works of the grape vines are done by hand. The treatments used for the prevention of the diseases are reduced to a minimum level and products suited for the biological viticulture are especially used. The prevention of the diseases is made especially through a particular attention during the phases of trimming and maintaining the foliar apparatus.

**Cultivation system:** Guyot, from 4000 to 5000 plants/ha

**Production:** 800 ml/plant

### WINE CELLAR:

Hand-picked grapes

Manual selection of the grape clusters and the grape berries

Fermentation for 15 days in small holders

Second fermentation in autoclave for approximately 45 days.

### GENERAL DATA:

**Designation:** white sparkling wine

**Alcohol:** 12%

**Acidity:** 6.6 g/l

**Sugar:** 10.1 g/l

**Aging in bottles:** 2 months

**To keep** at 10°C, in a dry and dark place

**Served** at 10°C

**Suited for:** raw fish, shrimps and seafood, either raw or cooked.

**Packaging:** Caseloads with 6 bottles of 0.75 litres (30,5x21x31 h cm), weight 9.8 kg

