



The soul of our soil



MALETINE

2017

GEOGRAPHICAL ASPECTS:

Maletine is the most uncommon vineyard of the company. It covers a surface of 0.98 ha and is situated on the most fraught in limestone hillside of one of our hills. The terrain is chalky; as such the roots of the plants extract a great quantity of minerals. The top of the vineyards offers a very spectacular view. A true clos.

Coordinates: 45°50'04" N; 21°35'04" E

Altitude: 157 - 177 m over sea level

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

Soil: Chalky soil

Rainfall: 600 – 800 mm each year

VINEYARDS:

Varieties: Chardonnay

Treatment of soils: summer works and fertilization with green fertiliser at the end of autumn/beginning of winter. This soil type makes the extraction of the nutrients by the grape vine difficult, and, as a result, the production is quantitatively limited.

Treatment of grape vines: All maintenance works of the grape vines are done by hand. The grape vine is trimmed so as to produce the smallest number of clusters possible in order to avoid the problems caused by excessive loading.

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

Production: 400 ml/plant

WINE CELLAR:

Hand-picked grapes

Manual selection of the grape clusters and the grape berries

Fermentation for 15 days in small holders.

Clarification in barrels for 6 months.

GENERAL DATA:

Designation: DOC Reçaş

Alcohol: 13.5%

Acidity: 6.0 g/l

Sugar: 3.61 g/l

Aging in wooden barrels: 6 months

Aging in bottles: 2 weeks

To keep at 12°C, in a dry and dark place

Served at 14°C

Suited for: fish based foods

Packaging: Caseloads with 6 bottles of 0.75 litres (31x26x18 cm), weight 8.2 kg

1 Europalet (120x80x185 cm) with 600 bottles of 0.75 litres, weight 824 kg

