

Petro Vaselo

The soul of our soil



OVAŞ

2017

GEOGRAPHICAL ASPECTS:

Ovaş is a gentle hill, having an eastern exposure. Two vine grape varieties are cultivated here: Merlot and Cabernet Sauvignon.

Coordinates: 45°50'11"N; 21°35'21"E

Altitude: 220 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: Merlot, Cabernet Sauvignon

Treatment of soils: summer works and fertilization with green fertiliser at the end of autumn/beginning of winter. We pay great attention to the depth works in the vineyards to ensure the proper growth of the roots.

Treatment of grape vines: All maintenance works of the grape vines are done by hand. The grape cluster thinning works include approximately 30% from the annual production. This allows us to obtain the best quality of the production.

Cultivation system: Spurred cordon, with 3,968 plants/ha

Production: 750 ml/plant

WINE CELLAR:

Hand-picked grapes

Manual selection of the grape clusters and the grape berries

Fermentation in conical wooden tanks made of oak for 30 days at controlled temperatures

Malolactic fermentation in wooden tanks and barrels

Aging in holders made of oak wood having different sizes (barrels, containers, reservoirs) for 15 months.

GENERAL DATA:

Designation: DOC Receaş

Alcohol: 15%

Acidity: 6.07 g/l

Sugar: 0.85 g/l

Aging in wooden barrels: 15 months

Aging in bottles: 10 months

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

Served at 18°C

Suited for: red meet and venison

Packaging: Boxes of 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

