

Petro Vaselo

The soul of our soil



KOTYS

2017

GEOGRAPHICAL ASPECTS:

The vineyards dedicated for production of the sparkling wine obtained by traditional method are located at the base of a hill with southern exposure.

Coordinates: 45°50'08" N; 21°35'29" E

Altitude: 150 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: Chardonnay

Treatment of soils: spring tillage and cultivation of different herbaceous plants to enrich the soil with organic materials in autumn

Treatment of grape vines: the plants are managed entirely by hand and the phytosanitary treatments follow the indications of organic viticulture.

Cultivation system: Guyot system, with 5.000 plants/ha

Production: 700 ml/plant

WINE CELLAR:

Hand-picked grapes

Manual selection of the grape clusters and the grape berries

Fermentation in stainless steel tanks for 15 days

Aging on yeasts until the draw

Period of refermentation and aging in bottles of 24 months

GENERAL DATA:

Designation: DOC Reçaş

Alcohol: 12%

Acidity: 6.7 g/l

Sugar: 9 g/l

Aging in bottles: 2 months

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

Served at 12 - 14°C

Suited for: vegetables or fish, raw seafood, cheese

Packaging:

Caseloads with 6 bottles of 0.75 litres (30,5x21x31h cm), weight 9.8 kg

1 Europalet (120x80x175h cm) with 360 bottles of 0.75 litres, weight 624 kg

