



The soul of our soil



MALETINE

2021

GEOGRAPHICAL ASPECTS:

Maletine is the most special vineyard of the company. It covers a surface of 0.98 ha and the soil has the biggest concentration of limestone from all vineyards of our company. The terrain is chalky, therefore 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

Soil management spring tillage and cultivation of different herbaceous plants to enrich the soil with organic materials in autumn.

Vineyard management: plants are managed entirely by hand and the phytosanitary treatments follow the indications of organic viticulture. During the summer the fruit load is reduced to increase the quality of the grapes.

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 with native yeasts for 20 days in barrique.

Aging in barrels for 6 months.

GENERAL DATA:

Designation: DOC Reçaş

Alcohol: 13%

Acidity: 5.8 g/l

Sugar: 2.0 g/l

Aging in wooden barrels: 6 months

Aging in bottles: 3 months

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 (31x26x17h cm) weight 8.2 kg

1 Europalet (120x80x185h cm) with 600 bottles of 0.75 litres, weight 824 kg

