



The soul of our soil



## BENDIS NADIR

2022

### 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 / 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, 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 60 days

### GENERAL DATA:

**Designation:** white sparkling wine

**Alcohol:** 11.5%

**Acidity:** 5.8 g/l

**Sugar:** 10.9 g/l

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

**Served** at 10°C

**Suited for:** seafood, white meats, fresh 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

