

Petro Vaselo

The soul of our soil

BENDIS *Nadīr*

2024

GEOGRAPHICAL ASPECTS:

The 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, 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	5.6 g/l
Sugar	6.3 g/l
To keep	at 10°C, in a dry and dark place
Serving temperature	at 10°C
Suited for	seafood, white meats, fresh cheese
Packaging	caseloads with 6 bottles (0.75 litres), (30.5x21x31h cm) 9.8 kg 1 Europalet (120x80x175 cm) - 360 bottles (0.75 lt), 624 kg

