

Petro Vaselo

BENDIS Rose



2022

GEOGRAPHICAL ASPECTS:

This Pinot Noir vineyard used to produce this sparkling 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

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: 780 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	rosé sparkling wine, DOC Recas
Alcohol	11.5%
Acidity	6.2 g/l
Sugar	11 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 L), 624 kg

