

Petro Vaselo

The soul of our soil

ROȘU DE PETRO VASELO

2012

GEOGRAPHICAL ASPECTS:

Roșu de Petro Vaselo wine is born from vineyards which are gently laid on an amphitheatre shape hillside with southern exposure. From all the vineyards of the company, these are harvested the last.

Coordinates: 45°50'11"N; 21°35'13"E

Altitude: 190 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: Cabernet Sauvignon

Treatment of soils:

- Summer works and fertilization with green fertiliser at the end of autumn/beginning of winter.
- This vineyard is located on a surface with several types of soil, which determines different organoleptic characteristics of the grapes.

Treatment of Grape Vines:

- All maintenance works of the grape vines are done by hand.
- The fertilization is performed with organic fertilisers which have a delicate effect on the environment.

Cultivation system: Guyot system, with 3,968 plants/ha

Production: 900 ml/plant

WINE CELLAR:

- Hand-picked grapes
- Manual selection of the grape clusters and the grape berries
- Fermentation in tanks made of steel or wood for 15 days
- Malolactic fermentation and clarification in tanks made of steel for 6 up to 12 months.

GENERAL DATA:

Designation	DOC Receaș
Alcohol	15%
Acidity	5.1 g/l
Sugar	4.2 g/l
Aging in bottles	4 months
To keep	at 12°C, in a dry and dark place
Serving temperature	at 16°C
Suited for	truffle or aromatic plant based foods, cooked on spit and barbecue
Packaging	caseloads with 6 bottles (0.75 litres), (31,5x26x18h cm) 8.2 kg

