

Petro Vaselo

The soul of our soil

# ROȘU DE PETRO VASELO

## 2018

### 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 stainless steel tanks for 20 days, using selected yeasts.
- Malolactic fermentation and clarification in tanks made of steel for 3 up to 6 months.

### GENERAL DATA:

Designation	IG Viile Timișului
Alcohol	14.5%
Acidity	6.15 g/l
Sugar	< 1.00 g/l
Aging in bottles	1 month
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 1 Europalet (120x80x185 cm) – 600 bottles (0.75 lt.), 824 kg

