

Petro Vaselo

The soul of our soil

Ovaş 2013

GEOGRAPHICAL ASPECTS:

Ovaş is a gentle hill, having an eastern exposure. Two vine grape varieties are cultivated here: Merlot and Cabernet Sauvignon.

Coordinates: 45°50'11"N; 21°35'21"E

Altitude: 220 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: Merlot, Cabernet Sauvignon

Treatment of soils:

- Summer works and fertilization with green fertiliser at the end of autumn/beginning of winter
- We pay great attention to the depth works in the vineyards to ensure the proper growth of the roots.

Treatment of grape vines:

- All maintenance works of the grape vines are done by hand.
- The grape cluster thinning works include approximately 30% from the annual production. This allows us to obtain the best quality of the production.

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

Production: 750 ml/plant

WINE CELLAR:

- Hand-picked grapes
- Manual sorting of the bunches and berries
- Fermentation in conical oak tanks for 15 days at a controlled temperature
- Malolactic fermentation in wooden reservoirs and barrels
- Clarification in holders made of oak wood having different sizes

GENERAL DATA:

Designation	DOC Recaş
Alcohol	14.5%
Acidity	5.63 g/l
Sugar	< 1.00 g/l
Aging in wooden barrels	24 months
Aging in bottles	18 months
To keep	at 14°C, in a dry and dark place
Serving temperature	at 18°C
Suited for	red meat and venison
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

