Petro Vaselo

The soul of our soil

PV Gran Cru 2012

GEOGRAPHICAL ASPECTS:

The vineyards of Merlot and Cabernet Sauvignon used to produce the PV Gran Cru wine are located on a hill with south-eastern exposure.
Coordinates: 45°49'55"N, 21°35'239"E
Altitude: 216 m over sea level
Climate: Continental (-15°C in winter; +40°C in summer)
Soil: Red, ferrous soil
Rainfall: 600 – 800 mm each year

VINEYARDS:

Varieties: Merlot, Cabernet Sauvignon
Treatment of soils:

- Green manure in autumn-winter and summer working to reduce radical competition between vines and grass turf.

Treatment of Grape Vines:

- All maintenance works of the grape vines are done by hand.
- The grape cluster thinning is done twice: once at the veraison and once pre-harvest, in order to obtain the maximum concentration of aromatic and polyphenols matrix.

Cultivation system: Cordon Trained, 3968 plants/ha
Production: 450 ml/plant

WINE CELLAR:

- Hand-picked grapes
- Manual selection of the grape clusters and the grape berries
- Alcoholic fermentation and malolactic fermentation for 6 to 8 months in wooden barrels of 550l, without temperature control

GENERAL DATA:

Designation	DOC Recaş
Alcohol	14.5%
Acidity	5.9 g/l
Sugar	9.8 g/l
Aging in wooden barrels	6 months
Aging in bottles	5 months
To keep	at 12°C, in a dry and dark place
Serving temperature	at 18°C
Suited for	red meet and venison
Packaging	Wooden boxes with 6 bottles (0.75 litres), (28x31x22h cm) 10 kg, or wooden boxes - 1 bottle (0.75 litres), (28.5x11.5x11h cm), 1.9kg