

Petro Vaselo

The soul of our soil

PV Gran Cru

2015



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 Reçaş
Alcohol	15%
Acidity	5.85 g/l
Sugar	7.8 g/l
Aging in wooden barrels	6 months
Aging in bottles	3 months
To keep	at 14°C, in a dry and dark place
Serving temperature	at 18°C
Suited for	red meet and venison
Packaging	Cardboard with 6 bottles (0.75 litres), (29x27x20h cm) 9.5 kg, or cardboard with 1 bottle (0.75 litres), (15x10x30h cm), 1.6kg

