

# Petro Vaselo

The soul of our soil

## PV Gran Cru



### 2019

#### 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: Cabernet Sauvignon 75%, Merlot 25%

Treatment of soils:

- Spring tillage and cultivation of different herbaceous plants to enrich the soil with organic materials in autumn

Treatment of Grape Vines:

- The plants are managed entirely by hand and the phytosanitary treatments follow the indications of organic viticulture.
- During the summer, the fruit load is reduced to increase the quality of the grapes. For production of this wine only the best bunches from each plant are harvested.

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	5.92 g/l
Sugar	8.5 g/l
Aging in wooden barrels	6/8 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

