

Petro Vaselo

The soul of our soil

BENDIS Nadir

2024

GEOGRAPHICAL ASPECTS:

The vineyard used to produce Bendis Nadir wine is located on a west-facing hillside.

Coordinates: 45°49'55" N; 21°35'06" E.

Altitude: 142 - 171 m above sea level.

Climate: Continental (-15°C in winter; +40°C in summer).

Soil: Weakly acidic, clay-marsh soil.

Annual rainfall: 600–800 mm

VINEYARDS:

Varieties: Pinot Noir / Chardonnay

Soil Management:

- Spring tillage and cultivation of nutrient-rich herbaceous plants to enhance the organic matter in the soil during autumn.

Vine Management:

- All vineyard operations are carried out by hand.
- Phytosanitary treatments follow the principles of organic viticulture.

Training System: Guyot system, 4,000–5,000 vines/ha

Production Yield: 800 ml/plant

WINE CELLAR:

- Hand-harvested grapes.
- Manual selection of grape clusters and berries.
- Primary fermentation for 15 days in small tanks
- Secondary fermentation in autoclave for approximately 60 days

GENERAL DATA:

Designation	white sparkling wine,
Alcohol	11.5%
Total Acidity	5.6 g/l
Residual Sugar	6.3 g/l
Storage	at 10°C, in a dry and dark place
Serving Temperature	at 10°C
Food Pairing	seafood, white meats, fresh cheese
Packaging	Cardboard boxes with 6 bottles (0.75l), (31x26x17 cm) 8.2 kg 1 EUR-pallet (120x80x185 cm)—360 bottles (0.75l), 824 kg

