

Petro Vaselo



BENDIS Rose



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 acid, clayey-marshy soil

Annual Rainfall: 600 – 800 mm

VINEYARDS:

Varieties: Pinot Noir

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, 5,000 plants/ha

Production Yield: 780 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	rosé sparkling wine,
Alcohol	12,5%
Total Acidity	6.19 g/l
Residual Sugar	4.67 g/l
Storage	at 10°C, in a dry and dark place
Serving Temperature	at 10°C
Food Pairing	seafood, white meats, fresh cheeses
Packaging	Cardboard boxes with 6 bottles (0.75l), (30,5x21x31 cm) 8.2 kg 1 EUR-pallet (120x80x175 cm) – 360 bottles (0.75l), 624 kg

