

Petro Vaselo

The soul of our soil

Maletine

2024

GEOGRAPHICAL ASPECTS:

Maletine is the most distinctive vineyard of the estate. It covers an area of 0.98 ha and features the highest limestone concentration among all the company's vineyards. The terrain is chalky; therefore, the vine roots extract a high quantity of minerals. The top of the vineyard offers a spectacular panoramic view.

Coordinates: 45°50'04" N; 21°35'04" E

Altitude: 157 - 177 m above sea level

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

Soil: Chalky, limestone-rich soil

Annual Rainfall: 600 – 800 mm

VINEYARDS:

Varieties: 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.
- During summer season, the fruit load is reduced to improve grape quality.

Training System: Guyot system, with 3,968 plants/ha

Production Yield: 400 ml/plant

WINE CELLAR:

- Hand-harvested grapes.
- Manual selection of grape clusters and berries.
- Fermentation with native yeasts for 20 days in barriques.
- Aging in barrels for 6 months.

GENERAL DATA:

Designation	DOC Reçaş
Alcohol	13.5%
Total Acidity	5.5 g/l
Residual Sugar	1.3 g/l
Aging in wooden barrels	6 months
Bottle aging	3 month
Storage	at 12°C, in a dry and dark place
Serving Temperature	at 14°C
Food Pairing	Fish-based dishes
Packaging	Cardboard boxes with 6 bottles (0.75 litres), (31x26x17 cm) 8,2kg
	1 EUR-pallet (120x80x185 cm) – 360 bottles (0.75 l.), 824 kg

