

Petro Vaselo

The soul of our soil

Otarnița



2024

GEOGRAPHICAL ASPECTS:

The vineyard of Otarnița lies on a hillside with western exposure. The rows lean longitudinally on the slope of the hill.

Coordinates: 45°50'00"N; 21°35'08"E

Altitude: 200 m over sea level

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

Soil: Slightly acidic, clay-marsh soil

Annual Rainfall: 600 – 800 mm

VINEYARDS:

Varieties: Pinot Noir

Soil Management:

- Summer tillage and fertilization with green fertilizer at the end of autumn and beginning of winter. This soil type makes nutrient extraction by the vine difficult and, as a result, the production is quantitatively limited.

Vine Management:

- All vineyard operations are carried out by hand. The vines are pruned to produce the smallest possible number of clusters in order to avoid problems caused by excessive crop load

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

Production Yield: 490 ml/plant

WINE CELLAR:

- Hand-harvested grapes.
- Manual selection of grape clusters and berries.
- Fermentation in conical stainless-steel tanks for 30 days.
- Malolactic fermentation in wooden oak barrels. Their volume is 225 l.
- Aging in barrique for 12 months.

GENERAL DATA:

Designation	DOC Recas
Alcohol	14%
Total Acidity	4.8 g/l
Residual Sugar	3 g/l
Aging in wooden barrels	12 months
Bottle aging	3 months
Storage	at 14°C, in a dry and dark place
Serving Temperature	at 16°C
Food Pairing	white meat, snails
Packaging	Cardboard boxes with 6 bottles (0.75 litres), (31x26x17 cm), 8.2 kg 1 EUR-pallet (120x80x185 cm) – 360 bottles (0.75 lt.), 824 kg

