

Petro Vaselo

The soul of our soil

Ovaş 2021

GEOGRAPHICAL ASPECTS:

Ovaş is a gentle hill, having an eastern exposure. Two vine grape varieties are cultivated here: Merlot and Cabernet Sauvignon.

Coordinates: 45°50'11"N; 21°35'21"E

Altitude: 220 m over sea level

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

Soil: Slightly acidic, clay-marsh soil

Rainfall: 600 – 800 mm each year

VINEYARDS:

Varieties: 60% Cabernet Sauvignon, 40% Merlot

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, the fruit load is reduced to improve grape quality.

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

Production Yield: 750 ml/plant

WINE CELLAR:

- Hand-harvested grapes.
- Manual selection of grape clusters and individual berries.
- Fermentation in conical oak tanks for 30 days at controlled temperatures.
- Malolactic fermentation in oak vats and barrels.
- Aging in oak containers of various sizes (barrels, vats, and tanks) for 18 months.

GENERAL DATA:

Designation	DOC Receaş
Alcohol	14,5%
Total Acidity	5.5 g/l
Residual Sugar	2 g/l
Aging in wooden barrels	18 months
Bottle aging	6 months
Storage	at 14°C, in a dry and dark place
Serving Temperature	at 18°C
Food Pairing	red meat and venison
Packaging	Cardboard boxes with 6 bottles (0.75 litres), (31x26x18 cm) 8,2kg 1 EUR-pallet (120x80x185 cm) – 600 bottles (0.75 l.), 824 kg

