Petro Vaselo

The soul of our soil

Kotys 2019

GEOGRAPHICAL ASPECTS:

The vineyards for the production of this sparkling wine, made using the traditional method, are located at the base of a hill with southern exposure.
Coordinates: 45°50'08" N; 21°35'29" E
Altitude: 150 m above sea level
Climate: Continental (-15°C in winter; +40°C in summer)
Soil: Weakly acid, clay-marsh 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.

Training System: Guyot system, 5.000 plants/ha
Production Yield: 700 ml/plant

WINE CELLAR:

- Hand-harvested grapes.
- Manual selection of clusters and individual berries.
- Fermentation in stainless steel tanks for 15 days.
- Aging on lees until disgorgement.
- Secondary fermentation and aging in bottles for 48 months

GENERAL DATA:

Designation	DOC Recaş
Alcohol	11.5 %
Total Acidity	7.7 g/l
Residual Sugar	6.1 g/l
Bottle Aging	4 months
Storage	at 12°C, in a dry and dark place
Serving Temperature	at 12-14°C
Food Pairing	vegetables or fish, raw seafood, cheese
Packaging	Cardboard boxes with 6 bottles (0.75l), (30,5x21x31 cm) 9.8 kg 1 EUR-pallet (120×80×175 cm) – 360 bottles (0.75l), 624 kg