

# Petro Vaselo Melgis

## Recas, Romania

Petro Vaselo is a property that spans 172 hectares, out of which 42 hectares are dedicated to vineyards. The hills on the property are arranged like an amphitheater, which creates an ideal microclimate for the vines to grow. The primary objective is to obtain high-quality grapes while being mindful of the environment. For instance, no herbicides are used on the property. Instead, herbs are planted throughout the vineyards to control weeds and nourish the soil. In addition, all vineyard management activities are carried out by hand to guarantee the highest quality.

### Tasting Notes

Intense ruby red color. Aromas of black cherry, plum, and blueberry followed by spice, leather, cocoa, and cinnamon.

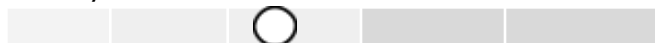
#### Body



#### Aroma



#### Acidity



#### Sweetness



#### Tannin



### Food Pairing & Enjoyment

Pair with red meats such as brisket or duck.

### Technical Data

Production area:	DOC Recas
Appellation:	IG Viile Timisului
Varietals:	Feteasca Neagra
Vinification	Fermentation in conical oak tanks for 15 days at controlled temperature. Malolactic fermentation in oak vats and barrels. Aging in oak containers of different sizes for 3 months.
Vineyard:	Clayey-marshy soil
Elevation:	220 m
Harvest:	Hand-harvested
Farming:	Biodynamic
Aging	9 months in oak
Alcohol:	14%
Residual sugar:	1g/l
Acidity	5.6g/l