

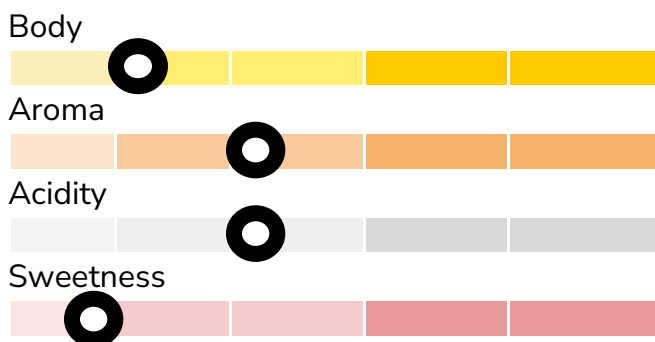
Petro Vaselo Bendis Nadir

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

Aromas of cherry and jasmine. Fine bubbles on the palate with a hint of minerality. Short and refreshing finish.



Food Pairing & Enjoyment

Serve at 50°F in a flute style glass. Pairs with seafood, white meats and fresh cheeses.

Technical Data

Production area:	DOC Recas
Appellation:	IG Viile Timisului
Varietals:	Pinot Noir/Chardonnay
Vinification:	Fermentation for 15 days in small holders, Second fermentation in autoclave for about 60 days
Vineyard:	Clayey-marshy soil
Elevation:	560 feet/170 m
Harvest:	Hand-harvested
Farming:	Biodynamic
Alcohol:	11.5%
Residual sugar:	10.9 g/l
Acidity:	5.8g/l