

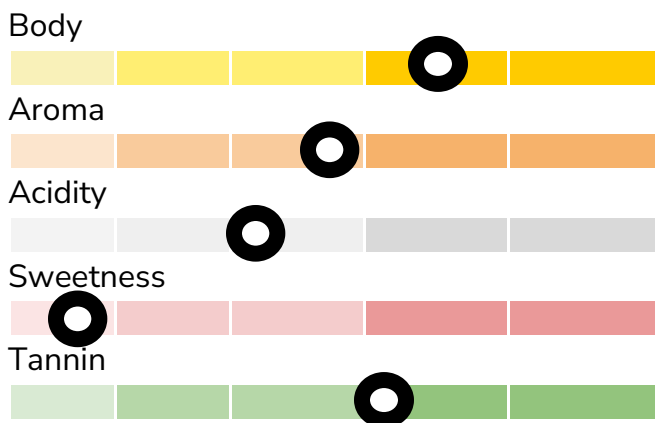
Petro Vaselo Ovas

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

Ruby red color. Intense aromas of black cherry, blackberry, and vanilla. On the palate, it is full bodied and tannic. Long finish of vanilla, leather and spice.



Food Pairing & Enjoyment

Serve at 65°F in a large Bordeaux style glass. Pair with red meats such as braised beef or pork tenderloin.

Production area:	DOC Recas
Appellation:	IG Viile Timisului
Varietals:	70% Merlot, 30% Cabernet Sauvignon
Vinification	30 days in conical wooden tanks
Vineyard:	Clayey-marshy soil
Elevation:	450 feet/140 m
Harvest:	Hand-harvested
Farming:	Biodynamic
Aging	18 months in barrel, 6 months in bottle
Alcohol:	14.5%
Residual sugar:	2 g/l
Acidity	5.5 g/l

Technical Data