

Petro Vaselo Wild Red

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. Aromas of spices, tobacco, licorice. On the palate the mouthfeel is full. A well-balanced wine with soft tannins and a slightly smoky finish.

Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Serve at 60°F. Pairs with red meat such as lamb, game, and barbeque.

Technical Data

Production area:	DOC Recas
Appellation:	IG Viile Timisului
Vintage:	2022
Varietals:	Feteasca Neagra 85%, Cabernet Sauvignon 15%
Vinification:	Fermentation is big wooden barrels of 25 hl for 25 days, Malolactic fermentation and aging in the same wooden barrels for 3 to 6 months
Vineyard:	Clay and limestone
Elevation:	623 feet/190 m
Harvest:	Hand-harvested
Farming:	Biodynamic
Aging:	4 months in bottle
Alcohol:	14.5%
Residual sugar:	2.5g/l
Acidity:	5.55g/l