

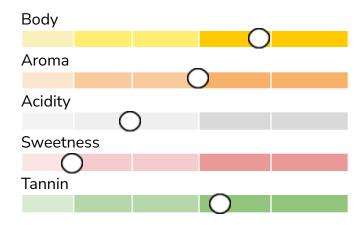
Petro Vaselo Wild Red

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.



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 fo

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: 2.5q/l

Acidity: 5.55g/l