

2022 Petro Vaselo Otarnita Pinot Noir

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 with slight garnet reflections. Aromas of red fruits and vanilla. Soft tannins contribute to a velvety smooth mouthfeel with flavors of red cherries, plum and oak.

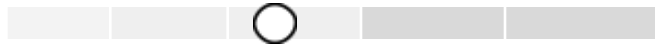
Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Pair with white meats such as roasted chicken or turkey.

Technical Data

Production area:	DOC Recas
Appellation:	IG Viile Timisului
Varietals:	Pinot Noir
Vinification	Fermentation in conical steel tanks for 30 days. Malolactic fermentation in 225 l sized oak barrels for 12 months.
Vineyard:	Clayey-marshy soil
Elevation:	200 m
Harvest:	Hand-harvested
Farming:	Biodynamic
Aging	6 months in bottle
Alcohol:	14%
Residual sugar:	1g/l
Acidity	5.2g/l