

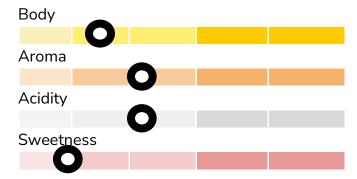
# Petro Vaselo Bendis Rose

### 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 red berries and roses. On the palate bubbles lift its delicate flavors. The finish is fruity and refreshing.



# Food Pairing & Enjoyment

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

#### **Technical Data**

Production

**DOC** Recas

area:

Appellation: IG Viile Timisului

Varietals: Pinot Noir

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 11 g/l

sugar:

Acidity 6.2g/l