

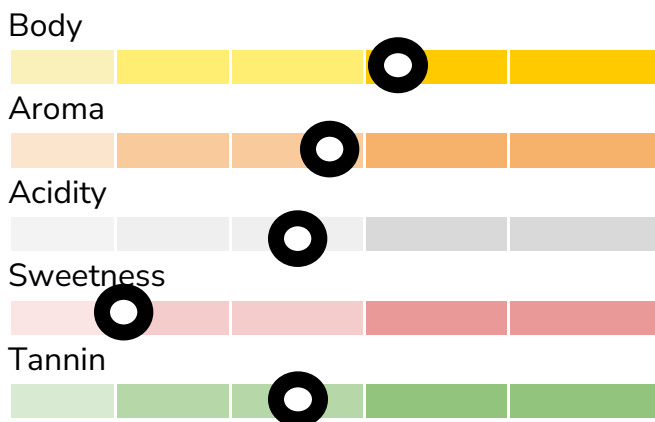
Petro Vaselo Rosu

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

Deep ruby red color, Intense aromas of red fruits, tobacco and licorice. The palate is round, with a balance between mild tannins and a soft fruity taste. It opens gradually, giving a long finish with notes of spice.



Food Pairing & Enjoyment

Serve at 60°F. Pair with barbeque or aromatic vegetables.

Production area:	DOC Recas
Appellation:	IG Viile Timisului
Varietals:	Cabernet Sauvignon
Vinification	Fermentation in steel or wood tanks for 30 days. Malolactic fermentation, aging, and batonnage in stainless steel tanks for 3-6 months.
Vineyard:	Clayey-marshy soil
Elevation:	623 feet/190 m
Harvest:	Hand-harvested
Farming:	Biodynamic
Aging	3 months in bottle
Alcohol:	13.5%
Residual sugar:	4.5g/l
Acidity	5.9g/l

Technical Data