

# CALOIAN Fetească Neagră - 2022

## **OPRIŞOR Wine Estate - Romania**

Appellation:Geographical Indication (IG) "Dealurile Olteniei"Winemaker:Veronica GheorghiuGrape varietal:FeteascăNeagră 100%www.crama-oprisor.comoffice@crama-oprisor.roT: +40.744.657.953

#### **Background:**

Oprisor Wine Estate, situated on the south-western slopes of the Oltenian hills, near Danube river stream, very close to the connecting point of 3 countries borders Serbija-Bulgaria-Romania, is one of the oldest viticulture area in Romania, mentioned into ancient documents since XV<sup>th</sup> century ago

### "CALOIAN" story:

Caloian is a ritual invoking the rain able to bring rich crops; it's practiced in the Balkans area. The ceremony was formerly practiced in the third week after the Orthodox Easter day, but the ritual is observed nowadays occasionally, in spring or in summer, during the periods of drought or of prolonged rainfall.

#### Vineyards:

Cultivated area 22 ha. Density 4545 vines/ha, on the block as called in traditional spelling as "Cretu Hill". Vineyards age – 11 y.o. The season 2022 with favorable climate conditions, temperatecontinental weather, plenty rainfalls and hot-sunny summer. Vineyard positioned on the hill slopes, rich soil structure of humus and red clay, with South-West sun facing. Grapes fully ripe up to 246 grSugar/L in fresh juice. Hand picking 100%

#### Winemaking:

Full cooling-fermentation process -stainless steel tanks. After destemming-crushing process, then the skin contact was done for 14 days at 24 grdC with pumping-over rounds. Then pressing at 1,1 bar and finish fermentation on fine yeast after more 5 days. Then racking and malolalctic fermentation on 19-20°C.

#### Winemaker's comments:

Fruity, dry plums, velvet structure. Though easily drinkable, it's not a facile wine, as its friendly roundness, dominated by dried plums, black cherries and sour-cherries.

#### Food pairing:

Excellent served with medium spice meat dishes

#### Chemical analysis

Alcohol:	14,5%
Residual sugar:	4,00 g/l
Total acidity (TA):	5,25 g/l
VA:	0,49 g/l
Lot/ Batch:	CLN0723FN
Real to a	

Packing:

- DIAM cork closure

- Carton case 6bts;

