



CRAMA OPRISOR

CALOIAN Pinot Grigio - 2023

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Cristian Oineagra

Grape varietal: Pinot Grigio 100%

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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 Serbia-Bulgaria-Romania, is one of the oldest viticulture area in Romania, mentioned into ancient documents since XVth century ago

"CALOIAN" origin :

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 :

Year of vines planting 2004. The season 2023 with favorable climate conditions, temperate-continental weather. The influence of Danube river and Balkans mountains have an obvious positive impact to fruit ripening. Nord face hill slope, towards Drincea River valley, with heavy forest red clay soil in mixture with gravel and hums.

Winemaking :

Full cooling-fermentation process -stainless steel tanks. After destemming-crushing process, then the pressing round was done at 1.4 bar. The juice was pumped through heat exchanger to chill it down to 9°C. The juice was transferred into a settling tank for 24 hours for the natural/gravitational separation of clear juice.

Fermentation stage started at 18°C and then adjusted to run at 14-16°C for a period of 12 days.

Winemaker's comments :

Fresh, dry, with intense floral flavors, mixed with hints of citric, green apple and kiwi. Full body, with cozy balance acidity-structure-alcohol and long lasting finish taste inducing an enjoyable sensation

Food pairing :

Excellent served with white fish or sea food or various fresh salads

Chemical analysis

Alcohol :	13,0%
Residual sugar:	4,3 g/l
Total acidity(TA):	5,00 g/l
VA:	0,29 g/l

