



CRAMA OPRISOR

LA CETATE Chardonnay - 2023

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Cristian Oineagra

Grape varietal: Chardonnay 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

"La Cetate" origin :

LA CETATE (to the fortress) is not only one of the brands having written history in the revival of the Romanian wine. In the name of a history which is still in the making, but also in order to celebrate the rebirth of these lands. On the top the hill just behind the Wine Estate it was discovered the ruins of ancient paleolithic fortress.

Vineyards :

Harvested area 5 ha, from the plot traditionally called "Dealul Cioaca". Age of the plantation 19 years. Temperate continental climate with influence of the Danube and the Balkan chain. Hilly relief, with southern slope facing the Drincei Valley. Soil: psamosol, with traces of limestone skeleton. The fruit reached full maturity, ripened to 236 grz/L, with a yield of 6577 kg/ha (1.44 Kg/plant). Hand picking 100% early morning, on 14 Sept 2023.

Winemaking :

After destemming and crushing, the mash was subjected to skin contact for 10 hours, after which pressing took place at up to 1.1 bar. The juice was then brought to a temperature of 9°C for debourbage in 48 hours. This was followed by transferring the clear wort to the fermentation tank, where the temperature was raised to 17°C. After a few hours the temperature was lowered to 14°C for the 18-day period. After completion of alcoholic fermentation the wine was transferred in oak barrels for 60 days.

Winemaker's comments :

A silky structure wine with warm and friendly aromas. The aftertaste returns, smooth and sure, to buttery aromas of freshly baked hazelnut, enhanced by vanilla hints of oak barrel. Impresses with velvety texture and good balance between body and acidity

Food pairing :

Recommended in association with Coq au vin

Chemical analysis

Alcohol:	14,0%
Residual sugar:	4,8 g/l
Total acidity (TA):	5,30 g/l
Volatile acidity (VA):	0,26 g/l

