

## MĂIASTRU Riesling Italian - 2022

### OPRIȘOR WineEstate – Romania (GPS : 72WQ+6M Oprisor)

Appellation: Wine of Romania  
Winemaker: Veronica Gheorghiu  
Grape varietal: Italian Riesling 100%  
[www.crama-oprisor.com](http://www.crama-oprisor.com)  
[office@crama-oprisor.ro](mailto:office@crama-oprisor.ro)  
T: +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 Serbia-Bulgaria-Romania, is one of the oldest viticulture area in Romania, mentioned into ancient documents since XV<sup>th</sup> century ago

#### “MAIASTRU” story :

MĂIASTRU is an evocation in the senses of the legend of the queen-bird, rooted in folk tales and its traditions. In the axis of symmetry, the legendary bird appears simultaneously in the three phases of its power: with the wings joined together, symbol of rest and preparation, with the wings unfolded in full flight, the manifestation of full force, and with the ascending wings, in a protective attitude over world.

#### Vineyards :

Grapes purchased from partner vineyards in Oltenian area and other wine-growing areas. The grapes were perfectly healthy, reaching full ripening maturity with a content of 233 grz/l juice.

#### Winemaking :

The complete vinification process was carried out at the Oprisor winery. After destemming-crushing, the mash was pressed up to 1.4 bar, after which the fresh juice was passed through the heat exchanger and brought to a temperature of 9°C for the 48-hour settling-clarification stage. The clear juice was transferred to the alcoholic fermentation tank, where, at a temperature of 18°C, the alcoholic fermentation started and then continued at 16°C for 12 days

#### Winemaker’s comments :

A fresh, refreshing and well-balanced wine. The classic acidity of the variety gives the semi-dry Riesling a consistency and elegance that make it suitable for drinking in a variety of settings and gastronomic pairings

#### Food pairing :

Recommended with grilled chicken or fish

#### Chemical analysis

Alcohol:	13,5%
Residual sugar:	9,5 g/l
Total acidity (TA):	5,35 g/l
VA:	0,43 g/l

