



CRAMA OPRIȘOR

MĂIASTRU Rose - 2022

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication "Romanian Wine"

Winemaker: Veronica Gheorghiu

Grape varietal: Merlot 65%; Cabernet Sauvignon 35%

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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

"MĂIASTRU" origin :

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 :

Cultivated area 28 ha. Density 4545 vines/ha, on the block as called in traditional spelling as "Cioaca 'Nalta Hill". Vineyards age – 10 y.o. The season 2022 with light winter and smooth spring transition with plenty rainfalls and followed by hot-sunny summertime. Vineyard positioned on the hill slopes, rich soil structure of mixture humus-lime and red clay, with South facing.

Winemaking :

Full cooling-fermentation process -stainless steel tanks. Skin maceration for 6h under cool temperature. Then pressing at 1,4 Bar then 12h gravitational settling. Fermentation for 11 days on 14°C, the racking no 1 and keep the wine on fine lees for batonnage process time to time before bottlings.

Winemaker's comments :

Demy-dry wine - Intense nose of strawberry and red spring flowers. Fresh taste with full structure of fruits and joy sensations due to gentle acidity balance.

Food pairing :

Excellent served with salads with salmon or sea foods

Chemical analysis

Alcohol :	13,0%
Residual sugar:	10,0 g/l
Total acidity(TA):	5,35 g/l
VA:	0,47 g/l

