



CRAMA OPRISOR

CALOIAN White Zinfandel - 2022

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Veronica Gheorghiu

Grape varietal: Zinfandel 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 :

Harvested area 1,0 ha, from the plot traditionally called "Dealul Cioaca". Year of planting: 2004. Hilly relief, with south-eastern slope. Soil: psamosol, with traces of limestone skeleton. The fruit reached full maturity, ripened to 223 grz/L, with a yield of 7500 kg/ha (1,65 Kg/plant). 100% hand picked on 26 Sept 2022.

Winemaking :

Zinfandel (or Primitivo) was harvested at a sugar concentration of 212 g/litre of juice. Skin contact on carbon ice for 6hours. Then the fresh juice is brought to a temperature of 9°C and thus the settling is carried out in 18 hours. Then the clear juice is transferred to the fermentation tank, where at a temperature of 18°C the fermentation stage begins, after which the temperature is reduced to 14°C for 13 days.

Winemaker's comments :

An exotic white wine made from red grapes, surprising in the complexity of its aromas and taste, with a structure balanced by well-integrated acidity, complemented by a fresh and refreshing taste of white peaches.

Food pairing :

Recommended with Sea Bream in Salt or Turkey with Ginger

Chemical analysis

Alcohol :	13,0%
Residual sugar:	4,0 g/l
Total acidity(TA):	5,33 g/l
VA:	0,33 g/l

