



CRAMA OPRISOR

LA CETATE Fetească Neagră - 2020

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

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Veronica Gheorghiu

Grape varietal: Fetească Neagră 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" story :

LA CETATE ("to the fortress") is 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 timber wood fortress.

Vineyards :

Cultivated area 10 ha. Density 4545 vines/ha, on the block as called in traditional spelling as "Cioaca 'Nalta". Vineyards age – 9 y.o. The season 2020 with light winter and sunny spring with plenty rainfalls and followed by hot-sunny summertime. Vineyard positioned on the hill slopes, rich soil structure of mixture clay-lime and gravel, with South facing 10%. Hand picking 100%

Winemaking :

Full maceration & fermentation process in stainless steel jacket tanks. Skin contact for 12 days with pumping over rounds. Then pressing at 1,1 Bar then 10days slow alcoholic fermentation end in 4 * 6000 L tanks. After racking no1 the wine started malolactic at 20°C. Then transfer to Romanian oak barrels 225L for 10 months.

Winemaker's comments :

Full of passion, harmonious, intense, strong and elegant. It was macerated until it acquired the adequate force, it was sufficiently matured in order to get the due silkiness and softness. The elegant attack is continued by a persistent and enveloping taste, suggesting comfits and dark chocolate.

Food pairing :

Recommended as simply as a relaxing wine, or beef dishes pairing.

Chemical analysis

Alcohol:	14,9%
Residual sugar:	4,0 g/l
Total acidity (TA):	5,10 g/l
VA:	0,68 g/l

