



CRAMA OPRISOR

## MĂIASTRU Cabernet Sauvignon - 2022

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

Appellation: Geographical Indication Dealurile Olteniei

Winemaker: Veronica Gheorghiu

Grape varietal: Cabernet Sauvignon 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 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 :

Cultivated area 15 ha. Density 4545 vines/ha, on the block as called in traditional spelling as "Cioaca Nalta". Vineyards age – 14 y.o. The season 2022 with light winter and sunny spring with plenty rainfalls and followed by hot-sunny summertime with gentle fall season. Vineyard positioned on the hill slopes, rich soil structure of mixture clay-humus-lime and gravel, with South facing 4%.

#### Winemaking :

After destemming and crushing, the juice is transferred to fermentation-maceration tanks for 13 days at a temperature of 24-26°C. Once the maceration-fermentation is completed, the pressing takes place at max 1.1 Bar. The wine follows the stage of malolactic fermentation at a temperature of 19-20°C. The racking is done after the completion of FML, passing then to the conditioning stage.

#### Winemaker’s comments :

An expressive and textured wine, so that it is almost eaten, not drunk. With its characteristic roundness, solid, it is quickly revealed with shades of currants, dark chocolate, cocoa. A trace of minerality increases them

#### Food pairing :

Combination with pork or beef dishes

#### Chemical analysis

Alcohol :	14,5%
Residual sugar:	4,0 g/l
Total acidity(TA):	5,45 g/l
VA:	0,53 g/l

