



CRAMA OPRIȘOR

## CALOIAN Cabernet Sauvignon - 2022

### OPRIȘOR Wine Estate - Romania

Appellation: Geographical Indication (IG) "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

#### "CALOIAN" story :

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 :

Area harvested 12 ha. Age of the plantation 17 years. Temperate continental climate with influence of the Danube and the Balkan chain. Hilly relief, with north-west slope facing the Danube gorge. Soil: reddish-brown forest soil with a medium content of clay, humus and traces of iron oxides. The fruit reached full maturity, ripe to 252 grz/L, with a yield of 8760 kg/ha (1,93 Kg/plant). 100% hand picking was carried out between 23-25 Sept 2022.

#### Winemaking :

The grapes were picked in 350kg boxes. After destemming/mashing, the grapes were transferred to maceration-fermentation tanks. The process lasted 15 days at a temperature of 24°C, during which time pumping-over, "watering of the cask" procedures were applied to extract aromas, tannins and colour. Pressing was then carried out at max 1.1 Bari, followed by the malolactic fermentation stage at a temperature of 19-20°C.

#### Winemaker's comments :

The Cabernet opens slowly, maintaining its cadence, but only to reveal itself in full majesty. Hints of dark chocolate, dried fruit and flavours reminiscent of freshly cut furrow in the fat, grassy earth, bound in a solid, satiny texture

#### Food pairing :

Recommended alongside red steak (game or pork or beef dishes)

#### Chemical analysis

Alcohol :	14,5%
Residual sugar:	4,0 g/l
Total acidity (TA):	5,46 g/l
Volatile acidity (VA):	0,54 g/l

