



CRAMA OPRISOR

CALOIAN Merlot - 2020

OPRIȘOR Wine Estate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Veronica Gheorghiu

Grape varietal: Merlot 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" 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 :

Harvested area 6 ha, from the plot traditionally called "Dealul Cretu". Year of planting: 2005. Season with temperate continental climate influenced by the Danube and the Balkan chain. Hilly relief, with north-west slope facing the Danube gorge. Soil: reddish-brown forest soil with a medium clay and humus content, with insertions of iron oxides. The fruit reached full maturity, ripened to 239 grz/L, with a yield of 10230 kg/ha (2,25 Kg/plant). Harvesting was 100% manual, between 14-18 September 2020.

Winemaking :

After destemming-crushing, the mash is transferred to skin-contact tanks for 13 days at 24°C. Once the maceration-fermentation is completed, pressing takes place at max 1,1 Bar. The wine undergoes malolactic fermentation at a temperature of 19-20°C. The wine is run after the completion of the MLF, moving on to the conditioning/stabilization stage.

Winemaker's comments :

With its fruity black cherry and currant onset, a body that leads to the most seductive vanilla nuances and perfectly integrated tannins, Merlot is a wine whose flow in the glass should never be interrupted

Food pairing :

Next to pork or beef dishes

Chemical analysis

| | |
|------------------------|----------|
| Alcohol : | 14,0% |
| Residual sugar: | 4,0 g/l |
| Total acidity (TA): | 5,00 g/l |
| Volatile acidity (VA): | 0,59 g/l |

