

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

Appellation: Geographical Indication (IG) “Dealurile Olteniei”

Winemaker: Veronica Gheorghiu

Grape varietal: Sauvignon Blanc 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” 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:

Year of vines planting 2007, density 4500 plants/ha. Entire season 2022 with favorable climate conditions, temperate-continental weather. The influence of Danube river and Balkans mountains have an obvious positive impact to fruit ripening. Nord face hill slope, towards Drincea River valley, with heavy forest red clay soil in mixture with gravel and hums.

#### Winemaking:

Full cooling-fermentation process in stainless steel tanks. After destemming-crushing process, then the pressing round was done at 1.4 bar. The juice was pumped through heat exchanger to chill it down to 9°C. The juice was transferred into a settling tank for 50-60 hours for the natural/gravitational separation of clear juice.

Fermentation stage started at 17-18°C and then run continuously at 14-16°C for a period of 14 days.

#### Winemaker’s comments:

Dominated by shades of vine flowers, specific aromas of Sauvignon Blanc, citrus sensations from lime to lemon peel. The clean, refreshing and comforting finish leaves traces of raw herbs and well-ripened fruit.

#### Food pairing:

Recommended together with white meat dishes and salads

#### Chemical analysis

Alcohol:	13,5%
Residual sugar:	3,85 g/l
Total acidity (TA):	5,20 g/l
VA:	0,38 g/l
Lot/Batch:	CLN0723SB

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