



CRAMA OPRISOR

LA CETATE Pinot Noir - 2019

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

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Veronica Gheorghiu

Grape varietal: Pinot Noir 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" origin :

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 :

Harvested area 2 ha, Dijon Pinot Noir clones, from the plot traditionally called "Marsavu Hill". Year of planting: 2002. The fruit reached full maturity, ripened to 249 grz/L, with a harvested volume of 8865 kg/ha (1,95 Kg/plant) . Hand Picking 100%, on 28 Sept 2019.

Winemaking :

After destemming-crushing, the mash was transferred to cold maceration tank for 72 hours. Then was heated to a temperature of 18°C to start the maceration-fermentation process which lasted 21 days at an average temperature of 23-25°C. Pressing was carried out at max 1.4 Bar in a pneumatic membrane press, followed by the malolactic fermentation stage at a temperature of 19-20°C. The final wine was transferred to French oak barrels for 6 months.

Winemaker's comments :

A Pinot Noir dominated by nuances of old wood and fossilized earth. It first gives way to exotic aromas of rum and dried coconut pith, and then approaches the mycotic carnal discourse of classic European wines, revealing, almost explosively, a fruity core, coupled with vague nuances of thick leaves.

Food pairing :

Recommended like it is or together with veal dishes.

Chemical analysis

Alcohol:	14,5%
Residual sugar:	4,00 g/l
Total acidity (TA):	5,10 g/l
VA:	0,59 g/l

