



CRAMA OPRIȘOR

LA CETATE Shiraz - 2020

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

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Veronica Gheorghiu

Grape varietal: Shiraz 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 3 ha, from the plot traditionally called "Dealul Cioaca". Year of planting: 2007. Season with temperate continental climate influenced by the Danube and the Balkan chain. Soil: psamosol, with traces of limestone skeleton. The fruit reached full maturity, ripened to 238 grz/L, with a total harvested quantity of 7830 kg/ha (1,72 Kg/plant). Hand picking 100%, on 8 Oct 2020.

Winemaking :

Skin Contact = cold maceration of the mash for 48 hours. Then the tank jacket was heated to a temperature of 18°C to start the maceration-fermentation process which lasted 23 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 aging - micro-oxygenation and autolysis for 12 months.

Winemaker's comments :

It has a deep colour intensity. The bouquet shows classic Shiraz notes with hints of chocolate and dried plum flavours, finishing with a gentle lift, well seasoned with French oak notes. The finish with plenty aromas - blackberry, blueberry, cherry - that envelop the subtle notes of pepper, mint and chocolate.

Food pairing :

Associated with red meat dishes, beef

Chemical analysis

Alcohol:	14,55%
Residual sugar:	4,00 g/l
Total acidity (TA):	4,00 g/l
VA:	0,52 g/l

