

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

Appellation: Wine of Romania
Winemaker: Veronica Gheorghiu
Grape varietal: Muscat Ottonel 100%
www.crama-oprisor.com
office@crama-oprisor.ro
T: +40.744.657.953

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

“MAIASTRU” story :

MĂIASTRU is an evocation in the senses of the legend of the queen-bird, rooted in folk tales and its traditions. In the axis of symmetry, the legendary bird appears simultaneously in the three phases of its power: with the wings joined together, symbol of rest and preparation, with the wings unfolded in full flight, the manifestation of full force, and with the ascending wings, in a protective attitude over world.

Vineyards :

Cultivated area 15 ha by the grape grower partner 12km away from the Oprisor Wine Estate, close to the village Caraula, Dolj county. The grapes were in perfect health condition, reaching full maturity ripe with a content of 236 grz / l.

Winemaking :

The grapes were purchased from the partner grape grower and transported to Crama Oprisor in boxes / box pallets of 350kg. The entire winemaking process was performed at Oprisor Wine Estate. After destemming-crushing, the must was pressed up to 1.4 bar, after which the juice passed through the heat exchanger and brought to a temperature of 9°C for settling. The clear juice was then transferred to the fermentation tank, at a temperature of 16°C for a period of 14days.

Winemaker’s comments :

Intense nose of passion fruit, shock and acacia flowers with tones of melon and honey. Graceful and delicate, the semi-dry Muscat Ottonel wine induces moments of relaxation and pleasant memories.

Food pairing :

With desserts comprise white fruit or vanilla crème or burnt sugar

Chemical analysis

Alcohol:	13,0%
Residual sugar:	9,0 g/l
Total acidity (TA):	5,10 g/l
VA:	0,38 g/l

