



CRAMA OPRIȘOR

LA CETATE Sauvignon Blanc 2023

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Cristian Oineagra

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 XVth century ago

"La Cetate" origin :

LA CETATE (to the fortress) is not only 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 fortress.

Vineyards :

Harvested area 4,0 ha, from the plot traditionally called "Dealul Marsavu". Season with temperate continental climate influenced by the Danube and the Balkan chain. Hilly relief with northern slope. Soil: reddish-brown forest soil with medium to high clay and humus content. The fruit reached full ripeness, ripened to the level of 228 grz/L, with a yield of 9750 kg/ha (2.00 Kg/plant). Hand picking 100%, on 13 Sept 2023.

Winemaking :

Cool skin contact in stainless steel tanks for 8 hours. Then, pressing of the mash to 1.4 bar was followed by transfer of the juice to the settling tanks and brought to a temperature of 9°C. After 24 hours, the clear juice was transferred to other tank and brought to a temperature of 17°C for fermentation settling, after which the temperature was lowered to 14°C for 18 days.

Winemaker's comments :

The citrus, lime and elderflower flavours are complemented by fine vanilla nuances borrowed from the oak in which it was matured. The typical Oltenian area, rich in clay-limestone soils, gives Sauvignon Blanc a subtle minerality integrated into the spirited taste.

Food pairing :

Very suitable with turkey meat dishes

Chemical analysis

Alcohol:	12,9%
Residual sugar:	4,0 g/l
Total acidity (TA):	5,60 g/l
VA:	0,35 g/l

