



CRAMA OPRIȘOR

## MĂIASTRU Rose - 2023

### OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication "Romanian Wine"

Winemaker: Cristian Oineagra

Grape varietal: Merlot 60%; Cabernet Sauvignon 40%

[www.crama-oprisor.com](http://www.crama-oprisor.com)

[office@crama-oprisor.ro](mailto: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 XV<sup>th</sup> century ago

#### "MĂIASTRU" origin :

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 28 ha. Density 4545 vines/ha, on the block as called in traditional spelling as "Cioaca 'Nalta Hill". Vineyards age – 10 y.o. The season 2023 with light winter and smooth spring transition with plenty rainfalls and followed by hot-sunny summertime. Vineyard positioned on the hill slopes, rich soil structure of mixture humus-lime and red clay, with South facing.

#### Winemaking :

Full cooling-fermentation process -stainless steel tanks. Skin maceration for 6h under cool temperature. Then pressing at 1,4 Bar then 20h gravitational settling. Fermentation for 12 days on 14°C, the racking and keep the wine on fine lees for batonnage process a period of time before bottling.

#### Winemaker's comments :

Demy-dry wine - Intense nose of strawberry and red spring flowers. Fresh taste with full structure of fruits and joy sensations due to gentle acidity balance.

#### Food pairing :

Excellent served with salads with salmon or sea foods

#### Chemical analysis

Alcohol :	13,2%
Residual sugar:	9,5 g/l
Total acidity(TA):	5,45 g/l
VA:	0,41 g/l

