

## MĂIASTRU Sauvignon Blanc - 2023

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

Appellation: Wine of Romania  
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 XV<sup>th</sup> 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 :

Grapes from Oprisor Farm - Harvested area 6,0 ha, from the plot traditionally called "Dealul Marsavu" and grapes from partner Romanian vineyards. Favorable 2023 season, sunny and warm spring, hot summer with rain in July and drought in August. The fruit was fully ripe, with an average harvested quantity of 9750 kg/ha. Hand picking 100%, from 15 Sep 2023..

#### Winemaking :

After the destemming-crushing, the mash was pressed to 1.4 bar, after which the fresh juice was passed through the heat exchanger and brought to a temperature of 9°C for the debourbage-clarification stage for 24 hours. The clear juice was transferred to the fermentation tank, where, at a temperature of 18°C, alcoholic fermentation started and continued at 16°C for 14 days.

#### Winemaker's comments :

Nuances of white flowers, vine blossom, Sauvignon Blanc flavours, citrus sensations from lime to lemon zest, all wrapped in mineral flint air. The clean and refreshing finish leaves traces of raw herbs and well-ripened fruit. Perfect for the acidic wine lover, for hot summer days, for relaxing moments.

#### Food pairing :

With light salads, chicken or grilled trout

#### Chemical analysis

Alcohol:	13,0%
Residual sugar:	3,10 g/l
Total acidity (TA):	5,10 g/l
VA:	0,40 g/l

