



CRAMA OPRIȘOR

RUSALCA ALBĂ - 2023

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"
Winemaker: Cristian Oineagra; Liviu Grigorică
Grape varietal: Chardonnay 23%; Sauvignon Blanc 30%; Riesling 20%; Pinot Grigio 27%

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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

"RUSALCA ALBĂ" origin :

The Rusalca legend was the danger of young boys before marriage. An evil mermaid, a sinful lizard who, taking on a woman's body and wandering through the woods, lured the young men and drowned them in the river or in the lake.

Vineyards :

Cultivated area 3ha Chardonnay; 4ha Sauvignon Blanc; 3ha Riesling and 10ha Pinot Grigio. Density 4545 vines/ha, on the both sides of Drincea River banks. Vineyards age – 11-13 y.o. The season 2023 was properly for all varieties/crop. Light winter; Gentle spring temperatures that followed by Sunny and hot summer weather.

Winemaking :

The grapes from the four varieties of the blend were harvested in several stages, only in the mornings until 11.00 AM, and placed immediately under the protection of carbonic snow. The major stages of the process were: skin contact maceration for 8-12 hours, after which pressing the mash at 1.4 bar, then clarification at a temperature of 9°C, then alcoholic fermentation at 13-14°C between 18 to 20 days.

Winemaker's comments :

A wine that combines the fruitiness and personality of Chardonnay with the finesse and aroma of Sauvignon, to which is added the smoothness and vivacity of Riesling, placed on a well-balanced structure of Pinot Gris. It is a lively, fresh and harmonious wine, with an intense and pleasant aroma that combines the fine scent of spring flowers with the minerality specific to the area.

Food pairing :

Recommended along with grilled mackerel

Chemical analysis

Alcohol :	13,20%
Residual sugar:	3,7 g/l
Total acidity(TA):	5,40 g/l
VA:	0,31 g/l

