



CRAMA OPRISOR

CALOIAN Fetească Neagră - 2023

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Cristian Oineagra

Grape varietal: Fetească Neagră 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

"CALOIAN" origin :

Caloian is a ritual invoking the rain able to bring rich crops; it's practiced in the Balkans area. The ceremony was formerly practiced in the third week after the Orthodox Easter day, but the ritual is observed nowadays occasionally, in spring or in summer, during the periods of drought or of prolonged rainfall.

Vineyards :

Cultivated area 22 ha. Density 4545 vines/ha, on the block as called in traditional spelling as "Cretu Hill". Vineyards age – 12 y.o. The season 2023 with favorable climate conditions, temperate-continental weather, plenty rainfalls and hot-sunny summer. Vineyard positioned on the hill slopes, rich soil structure of humus and red clay, with South-West sun facing.

Winemaking :

Full cooling-fermentation process -stainless steel tanks. After destemming-crushing process, then the skin contact was done for 12 days at 24 grdC with pumping-over rounds. Then pressing at 1,1 bar and finish fermentation on fine yeast after more 5 days. Then racking and malolalctic fermentation on 19-20°C.

Winemaker's comments :

Fruity, dry plums, velvet structure. Though easily drinkable, it's not a facile wine, as its friendly roundness, dominated by dried plums, black cherries and sour-cherries.

Food pairing :

Excellent served with medium spice meat dishes

Chemical analysis

Alcohol :	14,5%
Residual sugar:	4,1 g/l
Total acidity (TA):	5,50 g/l
VA(volatile acidity):	0,58 g/l

