

CABERNET SAUVIGNON Crama Oprisor - 2020

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Veronica Gheorghiu; Liviu Grigorica

Grape varietal: Cabernet Sauvignon 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

"Cabernet Sauvignon Crama Oprisor" origin :

Even the most complicated things can sometimes be expressed in one word. Oprisor's third basic element, the earth, is the easiest and most difficult to explain. Regarded day in, day out, the earth becomes in such an extent a part of life, that, without noticing, it turns invisible.

Vineyards :

Cultivated area 8,2 ha, in the block as called "Dealul Cioaca". Properly weather season for red grapes, gentle winter and followed by hot and sunny summer. Positive influence of Danube river valley and Balkan Mountains close. South facing hill area orientation towards Drincea Valley and Oprisor village. The soil structure : insertion of clay, limestone and gravel and some iron oxi layers

Winemaking :

Destemming & Crushing was done with slow speed and gentle crushing rolls. Skin contact for 10 days, with pumping over and sink the at 25°C. After pressing at max 1,1 Bar, the wine followed malolactic fermentation at 19-20°C. Later the wine was transferred into French oak barrels for aging, micro-oxidation and tannin integration, for a period of 14 months.

Winemaker's comments :

Intense color and complex flavors came out of the berries after long and gentle maceration. Delicious and full body Cab since the tannins are always soft and ripe. Cabernet Sauvignon - Crama Oprisor means, alchemy, talent, love, hard work and, moreover, a good apprehension of the place

Food pairing :

Recommended with Steak medium rare or lamb chops.

Chemical analysis

Alcohol :	14,8%
Residual sugar:	3,80 g/l
Total acidity(TA):	5,60 g/l
VA:	0,69 g/l

