



CRAMA OPRIȘOR

JIANA Rose - 2023

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Cristian Oineagra; Liviu Grigorică

Grape varietal: Pinot Noir 70%; Shiraz 30%

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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

"JIANA" origin :

The Oltenians, the yoke, the tree of life and Jiana are like the four-leaf clover: it is hard to find and brings but good luck. The motifs on the label – taken from a traditional Oltenian carpet – are the fairy of the place. Blessed are those on whom Jiana drops the tree of life, for its roots start from the very heart of the earth itself.

Vineyards :

Cultivated area 25ha. Density 4545 vines/ha, on the both sides of Drincea River banks. Shiraz on the right, Pinot Noir on the left.

Vineyards age – 13 y.o. The season 2023 was moderate dry, sunny and hot. Nevertheless, the early July rainfalls provided excellent conditions for high quality fruit. Vineyard positioned on the hill slopes, rich soil structure of mixture clay-lime and gravel.

Winemaking :

Full maceration & fermentation process in stainless steel jacket tanks. Skin maceration for 1 h under CO₂ spray snow. Then pressing at 1 bar, and then chilled down at T=9°C for settling. After 12h, the clean juice was racked to fermentation tank for a period of 11 days at 13-15°C. The final wine was kept on fine lees for 26-28 days with several batonnage process rounds once in 6 days.

Winemaker's comments :

Intensity of the pale pink nuance is added the fresh inviting aromas of white cherries, peaches and mangoes. A moderated alcohol and persistent finish make this wine a perfect companion on any summer day.

Food pairing :

Recommended with fresh sea fruits dishes or, simply like it is.

Chemical analysis

Alcohol :	13,0%
Residual sugar:	4,10 g/l
Total acidity(TA):	5,40 g/l
VA:	0,32 g/l

