

## OPRIȘOR Wine Estate - Romania

Appellation: Geographical Indication "Romanian Wine"

Winemaker: Cristian Oineagra

Grape varietal: Fetească Neagră 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

### "MĂIASTRU" 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 :

Winegrapes season with continental climate influenced by the Danube and the Balkan chain. Hilly relief, with southern slope towards Drincea River Valley. Soil: reddish-brown forest soil with a medium content of clay, humus and traces of iron oxides. The fruit reached full maturity, ripened to 238 grz/L, with a yield of 8490 kg/ha (1,87 Kg/plant). 100% hand picking on 27 September 2023.

### Winemaking :

Full cooling-fermentation process -stainless steel tanks. Skin contact for 8 days under 24°C controlled temperature. Then pressing at 1,1 Bar then 5 days finish fermentation on light yeast. After racking no1 the malolactic fermentation was done at 20°C. Stainless steel tank ageing, no oak.

### Winemaker's comments :

Demy-dry wine – Fresh, fruity, full of red fruit nose. Rich taste in dry plums fruit and red rose petals with full structure in well balanced components (acidity-alcohol-sugar-texture).

### Food pairing :

Excellent pairing together with steak & medium spicy sauce.

### Chemical analysis

Alcohol :	13,7%
Residual sugar:	9,0 g/l
Total acidity(TA):	5,45 g/l
<u>Volatile acidity (VA) :</u>	<u>0,54 g/l</u>

