



CRAMA OPRIȘOR

## MĂIASTRU Merlot - 2023

### OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication Dealurile Olteniei

Winemaker: Cristian Oineagra

Grape varietal: Merlot 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

#### “MAIASTRU” 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 :

Cultivated area 15 ha. Density 4545 vines/ha, on the block as called in traditional spelling as "Cioaca Nalta". Vineyards age – 15 y.o. The season 2023 with light winter and sunny spring with plenty rainfalls and followed by hot-sunny summertime with gentle fall season. Vineyard positioned on the hill slopes, rich soil structure of mixture clay-humus-lime and gravel, with South facing 4%.

#### Winemaking :

After destemming and crushing, the juice is transferred to fermentation-maceration tanks for 13 days at a temperature of 24-26°C. Once the maceration-fermentation is completed, the pressing takes place at max 1.1 Bari. The wine follows the stage of malolactic fermentation at a temperature of 19-20°C. The racking is done after the completion of FML, passing then to the conditioning stage.

#### 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 in combination with pork or beef dishes

#### Chemical analysis

Alcohol :	14,0%
Residual sugar:	9,40 g/l
Total acidity(TA):	5,20 g/l
VA:	0,65 g/l

