



CRAMA OPRIȘOR

CALOIAN Rose - 2023

OPRIȘOR WineEstate – Romania (GPS : 72WQ+6M Oprisor)

Appellation: Geographical Indication (IG) “Dealurile Olteniei”
Winemaker: Cristian Oineagra
Grape varietal: Pinot Noir 68%; Shiraz 12%; Merlot 10%; Feteasca Neagra 10%

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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

“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 :

Pinot Noir grapes cultivate on the estate in Oprisor, Mirsavu hill. The plot has northern exposure, on the left side of the Drincea river. Harvesting from 7 to 20 September 2023. The grapes were perfectly healthy, ripe at optimum ripeness. The sugar accumulation was between 204 grz/l and up to 239 grz/l at the end of the harvest. The yield per ha was 8649 kg/ha, 2,16 kg graoes /plant.

Winemaking :

Skin contact in cooling jacket tank for 4 hours to extract flavour and anthocyanins. After pressing at 1.1 bar, the juice was chilled to a temperature of 9°C for debourbage for 24 hours. The clear juice was then transferred to the fermentation tank and the temperature was raised to 18°C. The duration of alcoholic fermentation took between 10-22 days at a temperature of 16°C.

Winemaker’s comments :

Aromatic from the first nose, it brings fresh May cherry and strawberry tones, nuanced by citrus-vegetable notes. The palate has a sweet attack, but then evolves dominated by an acidity typical of young wines, the aftertaste is fresh, lively, elegant and pleasant.

Food pairing :

Paired to Smoked salmon and/or white meat gastronomy

Chemical analysis

Alcohol :	13,0%
Residual sugar:	3,50 g/l
Total acidity(TA):	5,40 g/l
VA:	0,31 g/l

