



CRAMA OPRISOR

LA CETATE Merlot - 2019

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

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Veronica Gheorghiu

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 XVth century ago

"La Cetate" origin :

LA CETATE ("to the fortress") is one of the brands having written history in the revival of the Romanian wine. In the name of a history which is still in the making, but also in order to celebrate the rebirth of these lands. On the top the hill just behind the Wine Estate it was discovered the ruins of ancient paleolithic timber wood fortress.

Vineyards :

Area harvested 8 ha. Year of planting: 2002. Hilly relief, with south-eastern slope facing Drincei River Valley and Oprisor village. Soil: psamosol, with traces of limestone skeleton and iron oxide insertions. The fruit reached full maturity, ripened to 257 gr/L, with a yield of 10737 kg/ha (2,36 Kg/plant) . Harvesting was 100% manual, on 01 Oct 2019.

Winemaking :

The grapes were harvested in 350kg boxes. After crushing, the process was cold maceration for 48 hours, then the temperature was increased and alcoholic fermentation was started for 18 days at 23-25°C, together with pumping over the cake. Pressing was carried out at max 1.4 Bari, followed by the malolactic fermentation stage at 19-20°C. This was followed by transfer to oak barrels for micro-oxygenation and autolysis for 16 months.

Winemaker's comments :

Complex, but pleasant to accompany, it has flexible depths that reveal its penetrating power. A wine that compels reverence without explicitly asking for it. Classic Merlot nuances defined by red fruit and spice, interrupted by pertinent leather and tobacco tones.

Food pairing :

Perfect in combination with pork dishes with medium spice sauce.

Chemical analysis

Alcohol:	14,9%
Residual sugar:	3,9 g/l
Total acidity (TA):	5,00 g/l
VA:	0,59 g/l

