



CRAMA OPRIȘOR

CALOIAN Rhein Riesling - 2023

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Cristian Oineagra

Grape varietal: Rhein Riesling 100%

www.crama-oprisor.com

office@crama-oprisor.ro

T: +40.744.657.953

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 :

Harvested area 3,5 ha, from the plot traditionally called "Cretu" hill. Year of planting: 2009. Season with temperate continental climate influenced by the Danube and the Balkan chain. The fruit reached full maturity, ripened to 235 grz/L, with a yield of 8798 kg/ha (1,94 Kg/plant). 100% hand picking was carried out on 05 Oct 2023.

Winemaking :

Hand picking early morning and the grapes were immediately put under the protection of dry ice. After crushing and destemming, the must was pressed most strongly up to 1.4 bar. The must was then brought to a temperature of 9°C for debourbage within 24 hours. Alcoholic fermentation was started at a temperature of 17°C, after which the temperature was lowered to 14°C, and maintained it for 16 days up to the end of acholic fermentation.

Winemaker's comments :

In addition to minerality, we can admire its fine, slightly exotic citrus and mango flavours. The acidity well balanced with alcohol makes it easy to drink and very friendly. Enjoy the delicate body with the pleasant aftertaste of scorching fruit.

Food pairing :

Recommended with Caesar Salat and Whitefih

Chemical analysis

Alcohol :	13,5%
Residual sugar:	4,0 g/l
Total acidity(TA):	5,60 g/l
VA:	0,52 g/l

