



CRAMA OPRIȘOR

## DRĂGAICA ROȘIE - 2020

### OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"  
Winemaker: Veronica Gheorghiu; Liviu Grigorică  
Grape varietal: Feteasca Neagra 20%; Cabernet Sauvignon 27%;  
Merlot 43%; Shiraz 10%

[www.crama-oprisor.com](http://www.crama-oprisor.com)

[office@crama-oprisor.ro](mailto: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 XV<sup>th</sup> century ago

#### "DRĂGAICA ROȘIE" origin :

(Red Drăgaica) - Drăgaica celebrates the summer crop. Dragaica protects the crops and keep sickness away of the children put in dancing virgins' arms. They say: "Good things happen to those who have learnt to wait. DRĂGAICA does not break in, but waits until it finds an ideal partner.

#### Vineyards :

Cultivated area 18ha. Density 4545 vines/ha, on the both sides of Drincea River banks. Feteasca Neagra & Shiraz & Cab on the right, Merlot on the left. Vineyards age – 10-12 y.o. The season 2020 was good for every crop, sunny and hot weather. Moreover, the early springtime rainfalls provided excellent conditions for high qlty fruit.

#### Winemaking :

After destemming-crushing, the mash was transferred to stainless steel tanks for short cold maceration 48-72 h, then heat up to 18°C for fermentation stage on skin contact during 18 days on 23-25°C controlled temperature and punching down the lid into liquid. The last stage was barrel French oak barrel aging for a period 8-12 months, according to each variety and/or specific structure.

#### Winemaker's comments :

Well-balanced, harmonious, with intense and pleasant nuances developing flavors of dried plums, currants, slightly burnt wood and milk chocolate. It's appropriate to the aim it was created for: association with gastronomic dishes.

#### Food pairing :

Recommended with pork or beef dishes, or game.

#### Chemical analysis

Alcohol :	14,8%
Residual sugar:	4,0 g/l
Total acidity(TA):	5,10 g/l
VA:	0,61 g/l

