



CRAMA OPRIȘOR

LA CETATE Tămâioasă Românească 2024

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Cristian Oineagra

Grape varietal: Tămâioasă Românească 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 not only 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 fortress.

Vineyards :

Cultivated area 5 ha. Density 4545 vines/ha, on the block as called in traditional spelling as "Garleanu". Vineyards age – 17 y.o. The season 2024 with light winter and sunny spring with plenty rainfalls and followed by hot-sunny summertime. Vineyard positioned on the hill slopes, rich soil structure of mixture clay-lime and gravel, with South facing 6%.

Winemaking :

Full cooling-fermentation process -stainless steel tanks. Skin/pelicular contact for 6h on 8°C. Then pressing at 1,4 Bar then 20 days slow alcoholic fermentation in 3 * 6000 L tanks. After 1st racking the wine is being kept on fine lees for a while just because the full aromatic variety needs batonnage on fine lees

Winemaker's comments :

An elegant semi-dry wine, with intense floral flavours of acacia and linden honey. Fine, easy to drink, with well-harmonized aromas. The preserved 9 g/l of residual sugar intensifies the floral flavors and increases wine's savory.

Food pairing :

Excellent pairing together with desserts or white chocolate.

Chemical analysis

Alcohol:	14,5%
Residual sugar:	9,2 g/l
Total acidity (TA):	5,25 g/l
VA:	0,36 g/l

