



CRAMA OPRIȘOR

SMERENIE - 2020

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

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Veronica Gheorghiu; Liviu Grigorica

Blend varietals: Shiraz 39%, Pinot Noir 47%, Dornfelder 24%

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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

"SMERENIE" story :

SMERENIE ("piety") conveys the deepest message of the spirituality of Romanians and Oltenians in particular. Piety (Smerenie) is the purest and noblest feeling of man in favor of good, recognition and reflection on existence. Even today, there is an atmosphere of piety, but not one of the defeated human, but of the one who put his soul and future at the disposal of God.

Vineyards :

Grapes cultivated on the hill slopes of Oprisor valley - Favorable weather season for red grapes, gentle winter and followed by hot and sunny summer. Hill slopes area with various sun exposure for all 3 varieties. Soil structure : heavy red-forest clay ("Dealul Marsavu") and psamosol + limestone on "Dealul Cioaca". The fruit reached full maturity, picked at sugar content up to 223 - 255 gr/L, on the average yield of 6254 kg/ha (1,38 kg/plant). Selective hand picking 100% in the period of 18-21 Sept 2020.

Winemaking :

Limited portions of Pinot Noir, Shiraz and Dornfelder juice were fermented on skin contact throughout 17 days, into 3 small cold-fermenting tanks. Next round was the aging period into French oak barrels which provided an optimum balance in flavors and taste.

Winemaker's comments :

The 2020 edition is revealed to the eye by a strong chromatic intensity, with ruby-violet dark shades. The taste is ample, full-bodied, velvety, with a complex nose of chocolate and black currant that is harmoniously intertwined with eucalyptus dry peel.

Food pairing :

Recommended with Steak medium rare or lamb chops.

Chemical analysis

Alcohol :	14,5%
Residual sugar:	4,0 g/l
Total acidity(TA):	5,30 g/l
VA:	0,60 g/l

