



CRAMA OPRISOR

FETEASCA NEAGRĂ Crama Oprisor – 2022 (Ltd Ed : 12876 btl)

OPRIȘOR WineEstate - Romania

Appellation: Geographical Indication (IG) "Dealurile Olteniei"

Winemaker: Veronica Gheorghiu; Liviu Grigorica

Grape varietal: Feteasca Neagră 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

"Feteasca Neagră Crama Oprisor" origin :

This wine highlights the potential of Oltenia and the authentic imprint of the area on an established national variety. Crama Oprisor's Feteasca Neagră presents itself with an elegant first accent. It is at the same time a powerful yet voluptuous wine, generous in its energy, yet well-structured and balanced.

Vineyards :

Harvested area 3, ha, on the slope "Dealul Cioaca". Year of planting 2009. Soil: psamosol, with traces of limestone skeleton and iron oxide insertions. The fruit reached full maturity, ripened to the level of 256 grz/L, with a harvested yield of 5395 kg/ha (1,19 Kg/plant). Harvesting was carried out, manually, selectively, on 15Sept2022.

Winemaking :

The grapes, rigorously selected into 350kg boxpallets. The destemming/juicing was carried out at slow speed, with the valves adjusted for this variety and wine. Maceration (skin contact) was carried out over 10 days, with pumping over and submerging of the cake at 21-26°C. After pressing at max 1.4 Bar, the malolactic fermentation stage followed at 20°C. The wine was transferred to 225L and 5000L French oak vats for aging, micro-oxygenation and autolysis for a period of 14 months.

Winemaker's comments :

The Black Feteasca of the Oprisor winery presents itself with an elegant first accent. The sensation continues with the lingering, enveloping, slightly aggressive taste of the strong, but well-ripened tannins, perfectly rounded during the long maturation period in the oak barrels. It is part of the message of authenticity that Oprisor sends out into the world.

Food pairing :

Perfect for either a sophisticated gastronomy or a time of reflection

Chemical analysis

Alcohol :	14,9%
Residual sugar:	4,20 g/l
Total acidity(TA):	5,50 g/l
VA:	0,56 g/l

