

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

Appellation: Geographical Indication (IG) “Dealurile Olteniei”
Winemaker: Marius Sfant
Grape varietal: 30% Cabernet Sauvignon; 30% Merlot; 20% Pinot Noir; 20% Shiraz
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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

“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 :

The soil of the vineyard consists of chernozem/clay and reddish-brown forest soil. The plots face north and south, on the left bank of the Drincea River. Harvest period : 28 to 30 August 2025. The grapes were perfectly healthy, ripe at optimum ripeness. The sugar accumulation was between 206 grz/l and up to 240 grz/l juice. The yield per ha was 6800 kg/ha that is 1,50 kg grape bunches /plant.

Winemaking :

Skin contact in cooling jacket tank for 4 hours to extract aromas and anthocyanins. After pressing at 1.1 bar, the juice was chilled to a temperature of 9°C for debourbage for 24 hours. The clear juice was then transferred to the fermentation tank and the temperature was raised to 18°C. The duration of alcoholic fermentation took between 10-16 days at a temperature of 16°C.

Winemaker's comments :

Aromatic from the first nose, it brings fresh May cherry and strawberry tones, nuanced by citrus-vegetable notes. The palate has a sweet attack, but then evolves dominated by an acidity typical of young wines, the aftertaste is fresh, lively, elegant and pleasant.

Food pairing :

Paired to Smoked salmon and/or white meat gastronomy

Chemical analysis

Alcohol :	13,2%
Residual sugar:	3,65 g/l
Total acidity(TA):	5,20 g/l
VA:	0,37 g/l

