

DOC Oltina

The vineyard is located in southwestern Dobrogei, in the angle formed by the Danube (Ialomiței Lake) and the border with Bulgaria - crossed by the parallel 44 ° 10 ' wide. North. The Vine fields revolt towards the following centers: Ostrov, Băneasa, Oltina and Aliman.



Oltina DOC is a wine region in **South-East Romania**, in the historical region of **Dobrogea**. This region lies between the **Danube** and the **Bulgarian border** and is outlined by the presence of a natural paradise. A natural heaven that consists of ponds full of fish, a huge variety of birds and animals, deciduous forests, land with acacia trees, and households with beehives full of honey. Undoubtedly, this place had to be blessed with the presence of grapevines. And precisely the grapevine element bounded the communities **Ostrov, Băneasa, Oltina**, and **Aliman** – forming **Oltina DOC** – throughout history.

The relief belongs to the Oltina structural plateau with an altitude of 130 – 200 m, fragmented by deep valleys with slanted slopes and slopes of 10-30 °. It is worth noting that most of the vine plantations are located on the lower stage and, especially on the slopes of the Danube slope and those of the slopes of the valley tributaries of the river, often arranged in terraces. Vine plantations are located on lower terraces on the slopes of the Danube slope, with north-east, north-west, northwest exhibition. Under the influence of air currents, a sweet, spring microclimate is created that ensures the early baking of the I-II grapes and the slow baking of late varieties. Groundwater also have low and staple debits, or are cantonized at large depths.

The Danube and the existing places in the complex create a microclimate that provides the vine with moisture, warmth, brightness and the most favorable conditions it needs for good development.



This is normally, taking into consideration that the **Oltina DOC** has an excellent climate for the grapevine growth:

- **soil formed of black earth, clay, and loess;**
- **altitude between 130 and 200 meters;**
- **the vines are planted on the slopes of the Danubio terraces with northern, north-eastern and northwest exposure;**
- **temperate-continental climate with an ideal level of humidity, warmth, sun, and rainfall.**

The relief plays an important role in the quality of white and red grapes, and the slopes with Eastern exhibition are appropriate, especially in the middle part of the area; In calm time atmospheric, ensure a smooth movement of air currents on the slopes.

Antichain pigments are better accumulated in grapes cultivated on the slopes from the location on flat land.

2,000 years ago, the **Dacians** discovered the wine potential of this area. Which is why during the **Roman Occupation (107-276 AD)** the **Sacidava castrum** was built, on the land of current settlement **Aliman**.



WINE VARIETIES AND THEIR CHARACTERISTICS:

1. CHARDONNAY

This wine is distinguished by the structure and the taste balance giving the sensation of fullness and at the same time of harmony and aromatic delicacy, printed by a good acidity and a special fruitfulness that leads to well-baked fruit such as apples, honey and nuts, Its complexity is accentuated after the time of Botting, at which point it shows its harmony and gusto-olfactory elegance.

2. WHITE FETEASCĂ

The wine is round, smooth, velvety, ample, portly with a not too accentuated acidity, which in the temperature-controlled fermentation stage enriches in fermentation flavors that give floral and fruitful grades like exotic fruits like bananas and pineapple.

3. SAUVIGNON

The wine obtained from the Sauvignon variety is semi aromatic, suave, delicate, unctuous, the specific aroma of vine flowers, giving it a special personality. It enjoys a good structural balance in terms of harmony between the content in alcohol, acidity and sweet components, being accentuated by the unctuousness that gives it a good post taste persistence.

4. PINOT GRIS

It is a vigorous wine with character, which develops floral and fruit flavors, fermented at controlled temperatures. It gives the impression of warmth due to the content high in alcohol, but pleasantly highlighted due to its unctuousness. It presents harmony and fulness being greatly appreciated.

5. MUSCAT OTTONEL

Aromatic variety, in which the terpene alcohol (linalool) develops that pleasant bit flavor, the aromatic intensity being consistent with the maceration period and the method of processing. It is a fine wine, refined but often deficient in acidity, which makes it softer and less corpulent.

6. ROYAL FETEASCĂ

It is a wine is easy, balanced, enjoyable, restful, it is semi aromatic with flavors of ripe fruit and flower field, having a well-contoured taste balance, good acidity, and a pleasant post taste footprint. It does not have to be very alcoholic, being more pleasing to a more moderate alcohol content.

7. ITALIAN RIESLING

The Italian Riesling wine is pleasant as a dry, portly wine with a primary flavor, with a special fermentation flavor, giving the impression of freshness and flavor; Has a pleasant acidity, which makes harmony with the other components of the wine.

8. CRÂMPOȘIE

It has a good acidity, fermented at controlled temperature develops a private aromatic complex, rustic, pleasant, has good structure, good acidity, is balanced, having a special taste note, is fruitful and fresh

9. CABERNET SAUVIGNON

Expresses force, force, Corpulence, full, more or less astringent, rustic, with a pleasant grating gusto-olfactive footprint that potentiates vigor. It is rich in phenolic compounds giving the sensation of a fulness and with maturation and ageing it rounds its asperities.

10. MERLOT

It is a private wine with aroma that leads to the flavor of raspberries and other fresh berries; Presents a good balance between phenolic compounds, aroma, alcohol, acidity, has a good structure, gives the feeling of the fulness, but is less harsh than Cabernet Sauvignon.

11. PINOT NOIR

It is a fine, ample, round, soft wine with a structure that gives it a touch of femininity, making it easier as a taste-olfactory expressiveness but with a special finesse. It does not always excel in color intensity and phenolic compounds.

12. FETEASCĂ NEAGRA

This wine is corpulent, ample, harmonious, rich in phenolic compounds, balanced, expressive with aromatic notes leading to dry plum but also to other overcooked fruits. It is distinguished by a special nose and taste print, being greatly appreciated for its particular notes.

13. SYRAH

It is fine, astringent, tannic, with a flavor that leads to currants, blueberries, chili peppers, minerals, with scent of violets. It is advisable to consume in the first years after its production because it does not bear a long evolution. Processed at controlled temperature, cased in pleasant taste.

14. BURGUND MARE

It doesn't have a well-highlighted personality, but it's extractive, balanced, rustic. It presents a balanced structure, which can also obtain a rich phenolic component that gives it an extra structure and tasty, with flavors leading to berries.

The great potential of the vineyards from **Oltina DOC** was discovered almost by chance by the French winemaker, **Marc Dworkin**. The inspiration and intuition were providential for the **French winemaker** from the beginning. And so, in **2006**, in **Aliman** the **Alira boutique winery** was established.



The **Alira** wines are inspired by the Bordeaux style of winemaking focused on creating aromatic red wines, with a velvety texture and a good tannic structure. Therefore, only grapes harvested by hand are used. Also, the grapes have to be overripe until the seeds have a brownish color and the taste of walnuts. All the red wines are aged in French oak barriques for a period of **3 to 14 months**, depending on the wine collection.



At the demand of dedicated consumers, **Alira Winery** also produces **white** and **rosé**wines that have always delighted the Romanian market.

Through **Alira wines**, the **Oltina DOC** becomes a rediscovered wine region which surprises and delights by its picturesque, natural environment and local people.



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