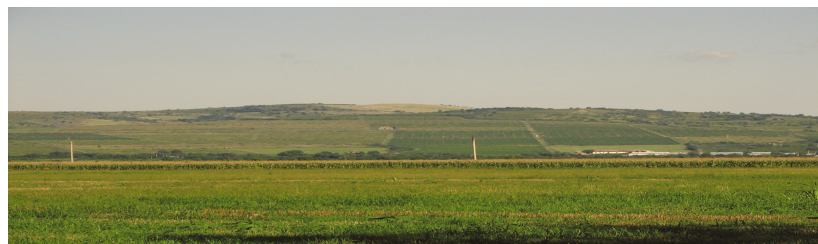


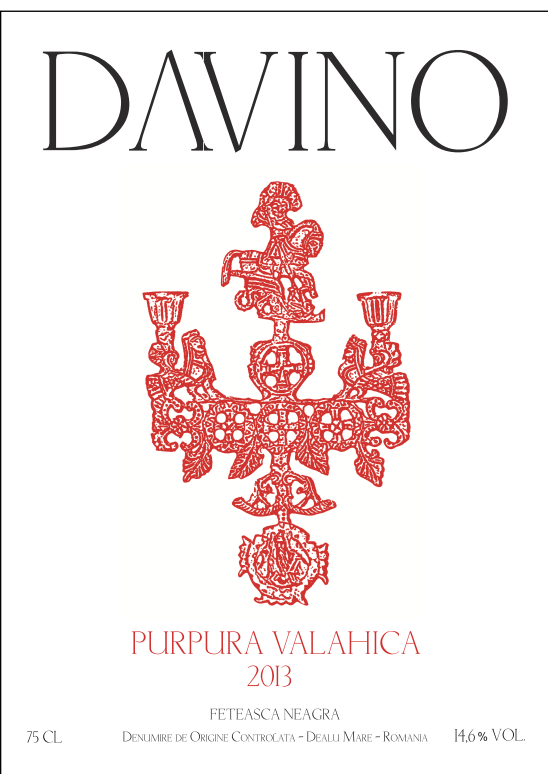
DAVINO ROUGE

Purpura Valahica

2013



TECHNICAL DATA	
VARIETY	Fetească Neagră
HARVEST YEAR	2013
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	14.6 % vol.
TOTAL ACIDITY	5.07 AT
PH	3.82
REZIDUAL SUGAR	2.34 gr./l
HARVEST DATE	Sept. 28 th 2013
HARVEST BRIX	25
LOT SIZE	25,100 bottles
DATE OF BOTTLING	April 23 rd 2015
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
GEOGRAPHY	Gentle sloping hills, 5-15% incline.
ALTITUDE	250-300 meters above sea
SOIL	Podsol, reddish-brown, rich in iron oxides with limestone groups.
EXHIBITION	South; South-East.



VINTAGE

2013 will most likely remain in the history of Romanian agriculture as the record year in terms of yields. Overall the meteorological conditions throughout the year were normal, without excessive frosts, balanced precipitations and without very high temperatures during summer. The year was relatively easy as far as grapevine diseases are concerned, with some problems caused by rain during ripening. The long and beautiful autumn, with temperatures above 20° C even at the beginning of November, has played an important role in the high-quality maturation of the grapes.

RAINFALL	485 mm during vegetation.
TEMPERATURE	Annual average of 10.4°C.
SUNLIGHT	1560 hours during vegetation.
VEGETATION	220 days
PRODUCTION	3.745 l/ha

WINE MAKING

Grapes are selected from parcels that were planted with clones developed specifically for the Ceptura terroir. The winemaking technology is geared towards obtaining a well structured wine, more elaborate and full-bodied, with an excellent varietal expression. Grapes are selected on a fixed sorting table, while a spared flux is used throughout. Classic winemaking method for red wine, on marc, in small stainless steel tanks at 22°C for 17-19 days. Malolactic fermentation completed immediately after the alcoholic one. Ageing in romanian oak barriques (30% new, 70% at the second use cycle) for 8 months, at 15°C. Minimum bottle ageing of 18 months.

CHARACTERISTICS

LIMPIDITY	Limpid - crystalline.
COLOUR	Intense ruby-red with purple hues.
NOSE	Dried plums and notes of mint, intense, persistent, with touches of oak.
PALATE	Expressive, well structured, ample and balanced, powerful and round. Subtle tannins.
CULINARY ASSOCIATION	Duck, pork chops, pasta with red sauces, veal and medium aged cheese.
SERVING TEMPERATURE	18-19°C

DRINK RECOMMENDATION

Fruity	Mature	Plenitudine
2016-2017	2017-2021	după 2021