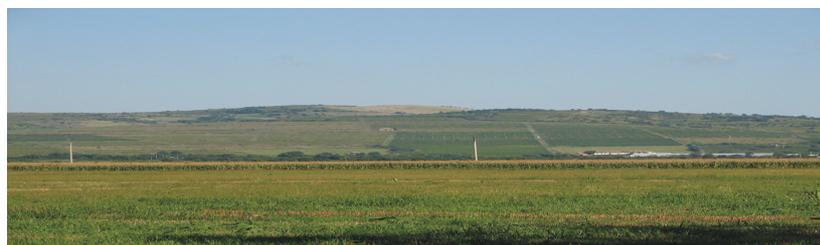


DOMAINE CEPTURA

WHITE

2016



TECHNICAL DATA	
VARIETY	Sauvignon Blanc, Fetească Albă, Riesling Italicco
HARVEST YEAR	2016
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	12,9% vol.
TOTAL ACIDITY	5,53 AT
PH	3,3
REZIDUAL SUGAR	0,21 gr./l
HARVEST DATE	Sept. 15 th 2016
HARVEST BRIX	22,4
LOT SIZE	32,150 bottles
DATE OF BOTTLING	Jan. 19 th 2017
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
GEOGRAPHY	Gentle sloping hills, 5-15% incline
ALTITUDE	175-225 meters above sea level
SOIL	Podsol, reddish-brown, rich in iron oxides with limestone groups.
EXHIBITION	South; South-East

VINTAGE

The 2016 vintage has balanced away from extreme temperatures throughout the year, while also experiencing abundant rain, especially in the first months of the year. With regards to our vines we can say that the vintage has brought balance and linearity in the progression of all growth phases, without causing any physiological cut-offs, providing excellent aroma concentration together with maintaining a wonderful level of acidity, especially in the white varieties. The red varieties were also favoured by the long and friendly autumn, together with the mild summer which led to obtaining an excellent phenolic maturity.

RAINFALL	526 mm during vegetation
TEMPERATURE	Annual average 10,2°C
SUNLIGHT	1460 hours during vegetation
VEGETATION	215 days
PRODUCTION	4,950 l/ha

WINE MAKING

Produced by selective harvesting of grapes from the most valuable plots, followed by a final selection on the fixed sorting table. Each of the three varieties that make up the final blend are processed separately. Winemaking techniques are geared towards obtaining a variety specific expressiveness, while also developing an elaborate aromatic profile, defined by secondary, fermentative, aromas. A spare processing flux. Grapes are de-stemmed but not crushed. Pelicular maceration for 8 hours at 13-15°C for Sauvignon. The free run juice is cold settled for 24-26 hours. The alcoholic fermentation is completed in stainless steel tanks, temperature controlled at 10-12°C with selected yeasts for each variety. The final blend is the result of selecting the most valuable lots, participating percentages being set after 1-2 months of micro sample trials. For the 2016 blend 20% of the Sauvignon Blanc has been fermented and aged in barriques at the second use cycle and large oak casks, while 15% Riesling Italicco was fermented and aged in 10HL oak casks.

CHARACTERISTICS

LIMPIDITY	Limpid - crystalline.
COLOUR	Greenish bright yellow.
NOSE	Floral, intense, fruity with hints of currant buds and passion fruit, litchi and slight mineral, oaky touches, persistent.
PALATE	Fresh, well-balanced, ample with a long, slightly mineral aftertaste, complex.
CULINARY ASSOCIATION	Appetisers, fish, sea-food.
SERVING TEMPERATURE	11-12 °C

RECOMMEND TO DRINK

Fruity	Mature
2017-2018	After 2018

DAVINO



2016

DOMAINE CEPTURA BLANC

75 CL DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA 12,9% VOL.