



DOMAINE CEPTURA

RED

2006



TECHNICAL DATA	
VARIETY	Fetească Neagră Merlot Cabernet Sauvignon
HARVEST YEAR	2006
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	14.1 % vol.
TOTAL ACIDITY	5.85 AT
PH	3.65
REZIDUAL SUGAR	3.98 gr./l
HARVEST DATE	Oct. 18 th 2006
HARVEST BRIX	24.4
LOT SIZE	26,950 bottles
DATE OF BOTTLING	Sept. 30 th 2006

PRODUCTION AREA

Dealu Mare - Ceptura Vineyard

GEOGRAPHY	Gentle sloping hills, 20° - 25° incline
ALTITUDE	350 meters above sea level
SOIL	Podsol, reddish-brown, rich in iron oxides with limestone groups.
EXHIBITION	South; South-East

VINTAGE

RAINFALL	365 mm during vegetation
TEMPERATURE	Annual average 10.8°C
SUNLIGHT	1,550 hours during vegetation
VEGETATION	198 days
PRODUCTION	1,780 l/ha

WINE MAKING

Cabernet Sauvignon, Merlot and Feteasca Neagra blend. Grapes are selected and fermented separately in small stainless steel tanks at 23°C, Cabernet Sauvignon for 17 days, Merlot 14 days and Feteasca Neagra 13 days. Malolactic fermentation is completed straight thereafter. The final blend is created after several months of trials and is aged for 10 months in new Romanian oak 225l barrels (50%) and stainless steel tanks (50%). Wine is bottled 6 months before release.

CHARACTERISTICS

COLOUR	Red-ruby, bright and clear
NOSE	Complex and intense, dry plums, red fruit and a touch of cinnamon
PALATE	Good red fruit, fine, firm and ripe tannins, fresh and clean, peppery on the long finish
CULINARY ASSOCIATION	Game big, stuffed beef, stuffed pork meat, aged and / or fermented cheese
SERVING TEMPERATURE	18 - 19°C

DAVINO



2006

DOMAINE CEPTURA ROUGE

75 CL

DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA

14.1% VOL.