



# DOMAINE CEPTURA

## RED

### 2007



TECHNICAL DATA	
VARIETY	Fetească Neagră Merlot Cabernet Sauvignon
HARVEST YEAR	2007
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	14.0 % vol.
TOTAL ACIDITY	5.95 AT
PH	3.72
REZIDUAL SUGAR	2.6 gr./l
HARVEST DATE	Sept. 18 <sup>th</sup> 2007
HARVEST BRIX	24.2
LOT SIZE	29,743 bottles
DATE OF BOTTLING	June 24 <sup>th</sup> 2008


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	325 mm during vegetation
TEMPERATURE	Annual average 11.4°C
SUNLIGHT	1,630 hours during vegetation
VEGETATION	203 days
PRODUCTION	1,870 l/ha

WINE MAKING	
<p>Cabernet Sauvignon, Merlot and Feteasca Neagra blend. Grapes are selected and fermented separately in small stainless steel tanks at 22-28°C; Cabernet Sauvignon for 21 days, Merlot 15 days and Feteasca Neagra 12 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 225 l barrels (50%) and stainless steel tanks (50%). Wine is aged in bottled minimum 12 months before release.</p>	

CHARACTERISTICS	
LIMPIDITY	Limpid - crystalline
COLOUR	Intense red-ruby with purple reflexes
NOSE	Intense and persistent, complex: dry plums, red fruits, kernel walnut, cinnamon and dry dates.
PALATE	Complex and expressive, ample, strong but round, with a spicy remanent post taste, with a long slope that highlights the the fine and developed tans.
CULINARY ASSOCIATION	Roast duck or baked lamb, pasta with truffles and white sauce, aged and / or fermented cheese.
SERVING TEMPERATURE	18 - 19°C

RECOMMEND TO DRINK	
<b>Fruity</b>	<b>Mature</b>
2009-2011	after 2011

# DAVINO



2007

DOMAINE CEPTURA ROUGE

75 CL    DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA    14.0% VOL.