

# DOMAINE CEPTURA

## RED

### 2009



TECHNICAL DATA	
VARIETY	Fetească neagră & Merlot & Cabernet Sauvignon
HARVEST YEAR	2009
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	14.6% vol.
TOTAL ACIDITY	4.8 AT
PH	3.6
REZIDUAL SUGAR	2.9 gr./l
HARVEST DATE	Oct. 24 <sup>th</sup> 2009
HARVEST BRIX	25.2
LOT SIZE	38,400 bottles
DATE OF BOTTLING	Aug. 21 <sup>st</sup> 2010
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
GEOGRAPHY	Gentle sloping hills, 5-15% incline
ALTITUDE	350 meters above sea level
SOIL	Podsol, reddish-brown, rich in iron oxides with limestone groups.
EXHIBITION	south; south-east

# DAVINO

2009

DOMAINE CEPTURA ROUGE

75 CL      DENLIMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA      14.6% VOL.

### VINTAGE

Relatively balanced and fluid temperature at the beginning of vegetation, followed by rainfall - during summer-autumn - above the average of the years 2007-2008. Late autumn with above average temperature and below average rainfall favored an exceptional maturation, especially for the red varieties of grapes with late ripening period.

RAINFALL	420 mm during vegetation
TEMPERATURE	Annual average 10.6°C
SUNLIGHT	1550 hours during vegetation
VEGETATION	198 days
PRODUCTION	1780 l/ha

### WINE MAKING

It is produced only in favorable years. Each of the three grapes variety has been separately fermented, using a classic method for the red wine, in small stainless steel tank of 150 hl. at 22-26°C, Fetească Neagră - for 12 days, Merlot for 15 days and Cabernet Sauvignon for 21 days. Malolactic fermentation is completed right after the alcoholic one. In the blending are competing the most valuable lots, the participation rate of each variety is determined after 2-3 months of attempts by microprobes. Aged for 10 months, 50% in Romanian small Romanian oak barrels (225 l), 50% in stainless steel tanks. Aged minimum 12 months in bottle.

### CHARACTERISTICS

LIMPIDITY	Limpid - crystalline.
COLOUR	Intense red-ruby with purple reflexes.
NOSE	Intense, complex and persistent, with black cherry background, dry plums, spicy (green pepper), oak wood and coffee.
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, aged and/or fermented cheese.
SERVING TEMPERATURE	18°C

### RECOMMEND TO DRINK

Fruity	Mature	Plenitude
2012-2014	2015-2018	after 2018