

# DOMAINE CEPTURA

## RED

### 2010



TECHNICAL DATA	
VARIETY	Cabernet Sauvignon & Merlot & Fetească neagră
HARVEST YEAR	2010
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	14.5% vol.
TOTAL ACIDITY	5.08 AT
PH	3.73
REZIDUAL SUGAR	2.26 gr./l
HARVEST DATE	Oct. 18th 2010
HARVEST BRIX	24.6
LOT SIZE	32,150 bottles
DATE OF BOTTLING	Aug. 4th 2011
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

#### VINTAGE

2010 can be characterized as a capricious year for viticulture. Has to be noted the extreme negative winter temperatures, followed by a rather cold and rainy spring - conditions that were extended into early summer months, leading to increased pressure of downy mildew attack. August was worrying us through its extreme temperatures but also by the prolonged absence of rain. Fortunately, the late autumn has straightened up the things, allowing the grapes to reach their full maturity.

RAINFALL	375 mm during vegetation
TEMPERATURE	Annual average 10.5°C
SUNLIGHT	1520 hours during vegetation
VEGETATION	218 days
PRODUCTION	1780 l/ha

#### WINE MAKING

Produced only in favourable years. The three varieties that make up the blend are processed separately. The grapes have been selected on a fixed sorting table and have been processed through a spared flux. A classic winemaking method has been used, on marc, in small stainless steel tanks, at 26-28°C. Cabernet Sauvignon - 22-28 days, Merlot - 16-18 days, Fetească Neagră - 12-14 days. The malolactic fermentation has been completed immediately after the alcoholic one. The blend contains grapes from the most valuable lots, the percentage of each variety being determined after 2 - 3 months of trials through microsamples. 80% aged in small Romanian oak barrels (225 litres) for 10 months and 20% in stainless steel tanks. Bottle aging for a minimum of 22 months.

#### 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
2013-2015	2015-2019	after 2019

# DAVINO



2010

DOMAINE CEPTURA ROUGE

75 CL DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA 14.5% VOL.