

DOMAINE CEPTURA

RED

2012



TECHNICAL DATA	
VARIETY	Cabernet Sauvignon & Merlot & Fetească neagră
HARVEST YEAR	2012
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	14.0% vol.
TOTAL ACIDITY	5.67 AT
PH	3.54
REZIDUAL SUGAR	3.22 gr./l
HARVEST DATE	Sept. 25 th 2012
HARVEST BRIX	24.2
LOT SIZE	31,800 bottles
DATE OF BOTTLING	Aug. 30 th 2013
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
GEOGRAPHY	Gentle sloping hills, 5-15% incline
ALTITUDE	350 meters above sea level
SOIL	Reddish-brown, rich in iron oxides with limestone groups.
EXHIBITION	South; South-East

VINTAGE	
2012 will most likely remain a controversial year when comparing the quality of the wines with the extreme weather conditions. The abrupt and prolonged frosts during winter, the cool and humid climate during blooming and the prolonged drought towards the end of fall are a few of the year's vicissitudes, which have led to a significant drop in quantity. However, the aromas' concentration produced by the lack of precipitation remains remarkable for a year with a very precocious maturation.	
RAINFALL	386 mm during vegetation
TEMPERATURE	Annual average 11.7°C
SUNLIGHT	1630 hours during vegetation
VEGETATION	223 days
PRODUCTION	2380 l/ha

WINE MAKING	
Produced by selective harvesting of the most valuable parcels, with a vine average age of 37-40 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 - 29 days, Merlot - 23 days, Fetească Neagră - 19 days. The malolactic fermentation in barriques has been completed immediately after the alcoholic one, into barrique's. 85% aged in small Romanian oak barrels (225 litres) for 9-10 months and 15% in stainless steel tanks. Bottle aging for a minimum of 26 months.	

CHARACTERISTICS	
LIMPIDITY	Limpid - crystalline.
COLOUR	Intense red-ruby with purple reflexes.
NOSE	Intense, complex and persistent, with black cherry, raisins and green pepper background, with chocolate and coffee touches.
PALATE	Complex and expressive, ample, strong but velvety, with a spicy remanent post taste that highlights the fine and developed tannins.
CULINARY ASSOCIATION	Roast duck or baked lamb, white sauce pasta, stuffed beef, aged and/or fermented cheese.
SERVING TEMPERATURE	18°C

RECOMMEND TO DRINK		
Fruity	Mature	Plenitude
2016-2017	2017-2021	after 2021

DAVINO



2012

DOMAINE CEPTURA ROUGE

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