

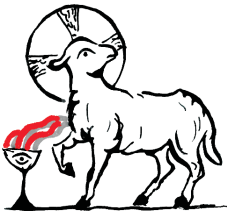


# DOMAIN CEPTURA WHITE 2007



TECHNICAL DATA	
VARIETY	Sauvignon Blanc, Fetească Albă, Riesling Italice
HARVEST YEAR	2007
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	13.8 % vol.
TOTAL ACIDITY	5.62 AT
PH	2.78
REZIDUAL SUGAR	3.9 gr./l
HARVEST DATE	Sept. 5 <sup>th</sup> 2007
HARVEST BRIX	24.2
LOT SIZE	25,830 bottles
DATE OF BOTTLING	Feb. 15 <sup>th</sup> 2008

# DAVINO

  
  
2007  

## DOMAINE CEPTURA BLANC

75 CL      DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA      13,8 % VOL.

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
EXHIBITION	South; South-East
VINTAGE	
RAINFALL	325 mm during vegetation
TEMPERATURE	Annual average 11.4°C
SUNLIGHT	1,630 hours during vegetation
VEGETATION	213 days
PRODUCTION	1,350 l/ha
WINE MAKING	
<p>Best parcels of Sauvignon Blanc, Feteasca Alba and Riesling Italice are specially harvested and selected. Grapes are de-stemmed, carefully handled and fermented separately in stainless steel tanks using different yeasts. The final blend is created after several months of trials and is further matured for 3 months in stainless steel tanks.</p>	
CHARACTERISTICS	
COLOUR	Clear and bright, yellow with a green tinge
NOSE	Floral and fruity, with elder-flower scents, and a touch mineral
PALATE	Crisp and fresh, good balance, a touch creamy, grassy and mineral, good length
CULINARY ASSOCIATION	Fish, sea fruits, aperitifs
SERVING TEMPERATURE	12 - 13°C