

DOMAINE CEPTURA

WHITE

2010



TECHNICAL DATA	
VARIETY	Sauvignon Blanc, Fetească Albă, Riesling Italic
HARVEST YEAR	2010
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	13.8% vol.
TOTAL ACIDITY	5.65 AT
PH	3.16
REZIDUAL SUGAR	3.85 gr./l
HARVEST DATE	Sept. 27 th 2010
HARVEST BRIX	24
LOT SIZE	26,510 bottles
DATE OF BOTTLING	Feb. 17 th 2011
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
RELIEF	Gentle sloping hills, 5-15% incline
ALTITUDE	175 meters above sea level
SOIL	Podsol, reddish-brown, rich in iron oxides with limestone groups.
EXHIBITION	south; south-east

HARVEST YEAR

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	1,520 hours during vegetation
VEGETATION	218 days
PRODUCTION	1350 l/ha

WINE MAKING

Grapes are manually harvested through successive selection of best parcels, when they reach their full maturity. Grapes are de-stemmed, carefully handled and fermented separately in stainless steel tanks using different yeasts. Alcoholic fermentation in stainless steel recipients of 100-150 hl thermo-stated at 10-12°C. The whole technology used is a "non-aggressive" one, in a spared flux, aiming to preserve the primary flavour of the grapes. The cold maceration is used for each of the grapes type. The final blend is created after several months of trials and is further matured for 4 months in stainless steel tanks.

CHARACTERISTICS

LIMPIDITY	Bright limpid - crystalline.
COLOUR	Bright yellowish - green
NOSE	Floral, intense, fruity, with blueberry and elder-flower scents and light mineral touch, persistent.
PALATE	Fresh, well balanced, delicate but ample, with a remanent light mineral post taste, complex.
CULINARY ASSOCIATION	Aperitifs, fish, sea fruits.
SERVING TEMPERATURE	12°C

RECOMMEND TO DRINK

Fruity	Mature
2011	2012

DAVINO



2010

DOMAINE CEPTURA BLANC

75 CL DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA 13.8% VOL.