

# DOMAINE CEPTURA

## WHITE

### 2011



TECHNICAL DATA	
VARIETY	Sauvignon Blanc, Fetească Albă, Riesling Italicó
HARVEST YEAR	2011
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	13.8% vol.
TOTAL ACIDITY	5.67 AT
PH	3.12
REZIDUAL SUGAR	3.63 gr./l
HARVEST DATE	Sept. 28 <sup>th</sup> 2011
HARVEST BRIX	24.2
LOT SIZE	38,600 bottles
DATE OF BOTTLING	Feb. 15 <sup>th</sup> 2012
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
GEOGRAPHY	Gentle sloping hills, 5-15% incline
ALTITUDE	175 meters above sea level
SOIL	Podsól, reddish-brown, rich in iron oxides with limestone groups.
EXHIBITION	south; south-east

# DAVINO

2011

DOMAINE CEPTURA BLANC

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

### VINTAGE

Quoted as an exceptional year, 2011 may be characterized as an year of extreme weather conditions, first half being under below-average of normal temperature with a hidrologyc regime, while the second half was marked by prolonged drought conditions with significant dehydration effects, but with a long fall that allowed an excellent technological maturation for grapes.

RAINFALL	335 mm during vegetation
TEMPERATURE	Annual average 11.1°C
SUNLIGHT	1630 hours during vegetation
VEGETATION	208 days
PRODUCTION	1350 l/ha

### WINE MAKING

Grapes are manually harvested trough 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 for each grapes. Alcoholic fermentation in stainless steel recipients of 70-100 hl thermo- stated at 10-12°C. Direct maceration in the press for 3 hours at 13-15°C for Sauvignon. The whole technology used is a "non-aggressive" one, in a spared flux, aiming to preserve the primary flavour off 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	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

<b>Fruity</b>	<b>Mature</b>
2012	2013-2014