

DOMAINE CEPTURA

WHITE

2012



TECHNICAL DATA	
VARIETY	Sauvignon Blanc, Fetească Albă, Riesling Italicó
HARVEST YEAR	2012
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	13.5% vol.
TOTAL ACIDITY	5.47 AT
PH	3.26
REZIDUAL SUGAR	2.36 gr./l
HARVEST DATE	Sept. 7th 2012
HARVEST BRIX	23.8
LOT SIZE	38,110 bottles
DATE OF BOTTLING	April 22 nd 2013
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
GEOGRAPHY	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

VINTAGE

Most likely 2012 will remain a controversial year with regard to the quality of the wines, in contrast with extreme meteorological conditions. The abrupt and prolonged winter frosts, the cold and humid climate during blooming and the prolonged drought towards the end of fall are a few of the year's vicissitudes that have contributed to a significant drop in quantity. However, the aromas' concentration, favoured by a 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	1980 l/ha

WINE MAKING

Produced only in favourable years, by selectively harvesting the grapes from the best plantations, followed by a final selection on the sort in table, in the winery. The vilification of the three varieties that make up the blend is made separately. The reductive vinification technology used is geared towards maintaining the variety-specific aromas and towards developing a sensorial profile defined by secondary aromas specific to fermentation and maturation with fine yeasts. Spared flux, starting with grapes all the way to the bottled wine. The grapes are only de-stemmed, and not crushed. Pelicular maceration for 3 hours, at 13-15 degrees Celsius for Sauvignon. The must, separated through gravitational drainage, without pressing, is decanted for 24-26 hours. Alcoholic fermentation in 70-100 Hl stainless steel tanks, at 10-12 degrees Celsius, with selected yeasts for each variety. The blend is the result of the most valuable batches, the participation percentages being defined after 1 or 2 months' testing using micro-samples. Matured in stainless steel tanks for 4 months.

CHARACTERISTICS

LIMPIDITY	Limpid - crystalline.
COLOUR	Bright yellowish - green.
NOSE	Floral, intense, fruity, with currants, passion fruit, lychee 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	11-12 °C

RECOMMEND TO DRINK

Fruity	Mature
2013	After 2014

DAVINO



2012

DOMAINE CEPTURA BLANC

75 CL DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA 13.5% VOL.