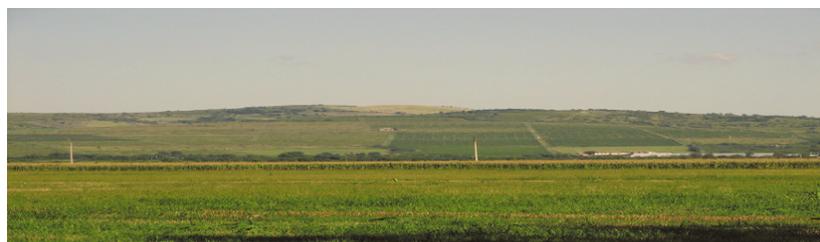


DOMAINE CEPTURA

WHITE

2015



| TECHNICAL DATA | |
|-------------------------------|---|
| VARIETY | Sauvignon Blanc, Fetească Albă, Riesling Italicco |
| HARVEST YEAR | 2015 |
| NAME OF ORIGIN | Dealu Mare - Ceptura |
| ALCOHOL | 13.0% vol. |
| TOTAL ACIDITY | 5.78 AT |
| PH | 3.26 |
| REZIDUAL SUGAR | 1.84 gr./l |
| HARVEST DATE | Sept. 22 nd 2015 |
| HARVEST BRIX | 22.6 |
| LOT SIZE | 32,750 bottles |
| DATE OF BOTTLING | Feb 17 th 2016 |
| PRODUCTION AREA | |
| Dealu Mare - Ceptura Vineyard | |
| GEOGRAPHY | Gentle sloping hills, 5-15% incline |
| ALTITUDE | 175-225 meters above sea level |
| SOIL | Podsol, reddish-brown, rich in iron oxides with limestone groups. |
| EXHIBITION | South; South-East |

DAVINO



2015

DOMAINE CEPTURA BLANC

75 CL DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA 13.0% VOL.

VINTAGE

At a first glance, 2015 brings back memories of the 2005 vintage, because of the prolonged spring, cold and excessively humid, when our capability of maintaining control over specific illnesses was thoroughly tested. Moreover, the first cool and humid summer period, followed by a prolonged drought and heatwave slowed the development rate of the plants. The 2015 vintage was eventually saved by an unexpectedly long and warm autumn, with some isolated showers, which allowed the full development of aromatic compounds and accumulation of sugars, leading to a quality maturation of grapes.

| | |
|-------------|------------------------------|
| RAINFALL | 492 mm during vegetation |
| TEMPERATURE | Annual average 10.4°C |
| SUNLIGHT | 1560 hours during vegetation |
| VEGETATION | 220 days |
| PRODUCTION | 3,450 l/ha |

WINE MAKING

Produced by selective harvesting of grapes from the most valuable plots, followed by a final selection on the fixed sorting table. Each of the three varieties that make up the final blend are processed separately. Winemaking techniques are geared towards obtaining a variety specific expressiveness, while also developing an elaborate aromatic profile, defined by secondary, fermentative, aromas. A spare processing flux. Grapes are de-stemmed but not crushed. Pelicular maceration for 8 hours at 13-15°C for Sauvignon. The free run juice is cold settled for 24-26 hours. The alcoholic fermentation is completed in stainless steel tanks, temperature controlled at 10-12°C with selected yeasts for each variety. The final blend is the result of selecting the most valuable lots, participating percentages being set after 1-2 months of micro sample trials. For the 2015 blend 20% of the Sauvignon Blanc has been fermented and aged in barriques at the second use cycle and 15% Riesling Italicco fermented and aged in 10 Hl oak casks.

CHARACTERISTICS

| | |
|----------------------|--|
| LIMPIDITY | Limpid - crystalline. |
| COLOUR | Greenish bright yellow. |
| NOSE | Floral, intense, fruity with hints of currant buds and passion fruit, litchi and slight mineral, oaky touches, persistent. |
| PALATE | Fresh, well-balanced, ample with a long, slightly mineral aftertaste, complex. |
| CULINARY ASSOCIATION | Appetisers, fish, sea-food. |
| SERVING TEMPERATURE | 11-12°C |

RECOMMEND TO DRINK

| | |
|-----------|------------|
| Fruity | Mature |
| 2016-2017 | After 2017 |