

DOMAINE CEPTURA

ROSÉ

2011



TECHNICAL DATA	
VARIETY	Cabernet Sauvignon, Merlot
HARVEST YEAR	2011
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	14.6% vol.
TOTAL ACIDITY	6.2 AT
PH	3.1
REZIDUAL SUGAR	4.0 gr./l
HARVEST DATE	Sept. 30 th 2011
HARVEST BRIX	25.4
LOT SIZE	26,110 bottles
DATE OF BOTTLING	Dec. 30 th 2011
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

DAVINO

2011

DOMAINE CEPTURA ROSÉ

75 CL DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA 14.6% 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
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TEMPERATURE	Annual average 11.1°C
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SUNLIGHT	1630 hours during vegetation
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VEGETATION	208 days
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PRODUCTION	1600 l/ha
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WINE MAKING

Merlot 40%, Fetească Neagră 35% and Cabernet Sauvignon 25% blend. Grapes are de-stemmed and lightly pressed. The maceration takes place at 15-17 °C; three hours for Merlot and five hours for Cabernet Sauvignon. The wine juice is then extracted gravitationally and decanted at 45 °C for 48 hours. Fermentation is temperature-controlled (10-12 °C) in 100 hl stainless steel tanks for 14 up to 17 days.

CHARACTERISTICS

LIMPIDITY	Limpid - crystalline.
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COLOUR	Rosé
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NOSE	Fruity, with ripe berries touches, persistent.
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PALATE	Expressive, fresh, well-balanced and structured, ample, round, persistent.
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CULINARY ASSOCIATION	Aperitifs, fish, sea fruits.
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SERVING TEMPERATURE	12-13 °C
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RECOMMEND TO DRINK

Fruity	Mature
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2012	
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