

DOMAINE CEPTURA

ROSÉ

2010



TECHNICAL DATA	
VARIETY	Cabernet Sauvignon, Merlot, Fetească Neagră
HARVEST YEAR	2010
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	14.5% vol.
TOTAL ACIDITY	6.8 AT
PH	3.12
REZIDUAL SUGAR	4 gr./l
HARVEST DATE	Oct. 22 nd 2010
HARVEST BRIX	25.2
LOT SIZE	19,650 bottles
DATE OF BOTTLING	Feb. 17 th 2011
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
RELIEF	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

2010

DOMAINE CEPTURA ROSÉ

75 CL. DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA 14.5% VOL.

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	1520 hours during vegetation
VEGETATION	218 days
PRODUCTION	1,650 l/ha

WINE MAKING

Merlot 40%, Fetească Neagră 35% and Cabernet Sauvignon 25% blend. Grapes are de-stemmed and lightly pressed and maceration takes place at 15-16 °C for 3 hours. The wine juice is then extracted gravitationally and decanted at 5 °C for 48 hours. Fermentation is temperature-controlled (15 °C) in 100hl stainless steel tanks for 28 days followed by 4 months of maturation in stainless steel tanks.

CHARACTERISTICS

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

RECOMMEND TO DRINK

Fruity	Mature
2011	