



DOMAIN CEPTURA

ROSÉ

2007



TECHNICAL DATA	
VARIETY	Merlot, Cabernet Sauvignon
HARVEST YEAR	2007
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	14.1 % vol.
TOTAL ACIDITY	5.77 AT
PH	2.85
REZIDUAL SUGAR	3.85 gr./l
HARVEST DATE	Sept. 24 th 2007
HARVEST BRIX	24.4
LOT SIZE	18,350 bottles
DATE OF BOTTLING	Jan. 30 th 2008

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
VINTAGE	
RAINFALL	325 mm during vegetation
TEMPERATURE	Annual average 11.4°C
SUNLIGHT	1,630 hours during vegetation
VEGETATION	213 days
PRODUCTION	1,650 l/ha

DAVINO

2007

DOMAINE CEPTURA ROSÉ

75 CL DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA 14.1 % VOL.

WINE MAKING	
Merlot (60%) and Cabernet Sauvignon (40%) blend . Grapes are de-stemmed and lightly pressed and maceration takes place at 15 °C-16 °C for 3 hours. The wine juice is then extracted gravitationally and decanted at 5 °C for 24 hours. Fermentation is temperature-controlled (15 °C) in 100hl stainless steel tanks for 22 days followed by 2 months of maturation in stainless steel tanks.	
CHARACTERISTICS	
COLOUR	Crystal clear, shiny, pale rose
NOSE	Fruity, predominantly ripe wild strawberries, persistent
PALATE	Fresh, delicious fruit, well-balanced, long aftertaste
CULINARY ASSOCIATION	Fish, sea fruits, aperitifs
SERVING TEMPERATURE	12-13 °C