

# DAVINO ROUGE

## Purpura Valahica

### 2009



TECHNICAL DATA	
VARIETY	Fetească Neagră
HARVEST YEAR	2009
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	13.7% vol.
TOTAL ACIDITY	4.5 AT
PH	3.5
REZIDUAL SUGAR	2.7 gr./l
HARVEST DATE	Oct. 8 <sup>th</sup> 2009
HARVEST BRIX	23.8
LOT SIZE	25,300 bottles
DATE OF BOTTLING	Jan. 21 <sup>st</sup> 2011
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
GEOGRAPHY	Gentle sloping hills, 5-15% incline.
ALTITUDE	300 meters above sea level.
SOIL	Podsol, reddish-brown, rich in iron oxides with limestone groups.
EXHIBITION	South; south-east.

# DAVINO

PURPURA VALAHICA  
2009

FETEASCA NEAGRA  
DENLUIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA 13,7 % VOL.

75 CL

### VINTAGE

Relatively balanced and fluid temperature at the beginning of vegetation, followed by rainfall - during summer-autumn - above the average of the years 2007-2008. Late autumn with above average temperature and below average rainfall favored an exceptional maturation, especially for the red varieties of grapes with late ripening period.

RAINFALL	420 mm during vegetation.
TEMPERATURE	Annual average 10.6°C.
SUNLIGHT	1550 hours during vegetation.
VEGETATION	198 days.
PRODUCTION	1500 l/ha.

### WINE MAKING

It is produced only in favorable years, due to the well-known inconstancy of the variety, extremely sensible to environment conditions. The technology aims at obtaining a supple but well structured wine, with a well expressed variety character and an above-average corpulency. Selection of most valuable yards is followed by the harvest selection and accomplished by the selection on the sorting band. Wine production method in red: classic on marc, in small stainless steel recipients at 22°C for 12 days. Malolactic fermentation is completed right after the alcoholic one. Aged for 7 months in 225 l Romanian oak barrels (25% new and 75% at the second cycle of use) at 15°C. Aged in bottle at least 12 months.

### CHARACTERISTICS

LIMPIDITY	Limpid - crystalline.
COLOUR	Intense red-ruby with purple reflexes.
NOSE	Dry plums, characteristic to this variety, intense and persistent, spicy, rounded with oak wood touches.
PALATE	Complex and expressive, ample, strong but round with a spicy remanent post taste and a long slope that highlights the the fine and developed tans.
CULINARY ASSOCIATION	Roasted or baked lamb, game big, stuffed beef, medium aged dry cheese.
SERVING TEMPERATURE	18-19°C

### RECOMMEND TO DRINK

Fruity	Mature	Plenitude
2012-2014	2014-2019	after 2019