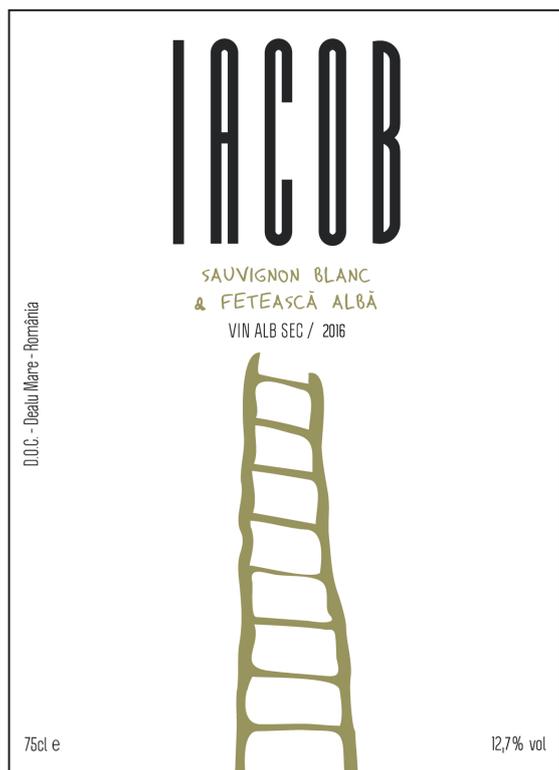


IACOB WHITE

Sauvignon Blanc & Fetească Albă

2016



| TECHNICAL DATA | |
|-------------------------------|---|
| VARIETY | Sauvignon Blanc & Fetească Albă |
| HARVEST YEAR | 2016 |
| NAME OF ORIGIN | Dealu Mare - Ceptura |
| ALCOHOL | 12.7% vol. |
| TOTAL ACIDITY | 5.91 AT |
| PH | 3.31 |
| REZIDUAL SUGAR | 0.41 gr./l |
| HARVEST DATE | Sept. 13 rd 2016 |
| HARVEST BRIX | 22.1 |
| LOT SIZE | 31,960 bottles |
| DATE OF BOTTLING | Oct. 28 th 2016 |
| PRODUCTION AREA | |
| Dealu Mare - Ceptura Vineyard | |
| GEOGRAPHY | Gentle sloping hills, 5-15% incline. |
| ALTITUDE | 150-250 meters above sea level. |
| SOIL | Podsol, reddish-brown, rich in iron oxides with limestone groups. |
| EXHIBITION | South; South-East |

VINTAGE

The 2016 vintage has balanced away from extreme temperatures throughout the year, while also experiencing abundant rain, especially in the first months of the year. With regards to our vines we can say that the vintage has brought balance and linearity in the progression of all growth phases, without causing any physiological cut-offs, providing excellent aroma concentration together with maintaining a wonderful level of acidity, especially in the white varieties. The red varieties were also favoured by the long and friendly autumn, together with the mild summer which led to obtaining an excellent phenolic maturity.

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|-------------|------------------------------|
| RAINFALL | 526 mm during vegetation |
| TEMPERATURE | Annual average 10.2°C |
| SUNLIGHT | 1460 hours during vegetation |
| VEGETATION | 215 days |
| PRODUCTION | 4,830 l/Ha |

WINE MAKING

The grape varieties that make up the blend are processed separate, through a spared flux, from the grape up to the bottled wine. Pelicular maceration for 8 hours at 12-13°C. Spared pressing, using pneumatic technology, at maximum 600 mbar, followed by cold settling for 24 hours. Alcoholic fermentation in 100 Hl stainless steel tanks at 10-12°C, using selected yeasts for each variety. Aged in stainless steel tanks.

CARACTERIZARE

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|----------------------|--|
| LIMPIDITY | Limpid - crystalline. |
| COLOUR | Yellowish-green. |
| NOSE | Specific for the variety, intense and persistent, floral with white flowers and light mineral touches, persistent. |
| PALATE | Fresh, fruity, well balanced, delicate but ample, extractive and persistent. |
| CULINARY ASSOCIATION | Aperitifs, fish, sea fruits, chicken. |
| SERVING TEMPERATURE | 12-13 °C |

DRINK RECOMMENDATION

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|-----------|------------|
| Fruity | Mature |
| 2017-2018 | after 2018 |