

# IACOB RED

## Cabernet Sauvignon & Fetească Neagră

### 2014



TECHNICAL DATA	
VARIETY	Cabernet Sauvignon & Fetească neagră
HARVEST YEAR	2014
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	14.0% vol.
TOTAL ACIDITY	5.81 AT
PH	3.15
REZIDUAL SUGAR	1.01 gr./l
HARVEST DATE	Nov. 1 <sup>st</sup> 2014
HARVEST BRIX	24
LOT SIZE	37,293 bottles
DATE OF BOTTLING	April 20 <sup>th</sup> 2016
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
GEOGRAPHY	Gentle sloping hills, 5-15% incline.
ALTITUDE	150-200 meters above sea
SOIL	Reddish-brown, rich in iron oxides with limestone groups.
EXHIBITION	South; South-East

#### VINTAGE

2014 started out with less than ideal conditions. Unusual high temperatures (+15°C in January) together with a cold and rainy spring led to a late flowering start. Despite the more intense disease pressure, the long and warm autumn aided in recovering all plants. The 2014 grapes have reached a balanced maturity and an impressive quality. Harvesting took place over the traditional two months. Even though some producers are blaming this vintage, we do not agree and actually strongly recommend a close look at the reds from this vintage. .

RAINFALL	498 mm during vegetation
TEMPERATURE	Annual average 10.2°C
SUNLIGHT	1530 hours during vegetation
VEGETATION	215 days
PRODUCTION	5,800 l/Ha

#### WINE MAKING

The grape varieties that make up the blend are processed separately, through a classic method, on marc, in 150 Hl stainless steel tanks at 24-26°C, 17 days for Fetească Neagră and 21-27 days for Cabernet Sauvignon. The malolactic fermentation has been completed immediately after the alcoholic one. Aged for 12 months in Romanian oak barrels, at the second use cycle. Bottle ageing for a minimum of 12 months.

#### CARACTERIZARE

LIMPIDITY	Limpid - crystalline.
COLOUR	Intense red-ruby with purple reflexes.
NOSE	Variety specific, intense and persistent, complex with notes of dried fruits with a light touch of oak and coffee hints.
PALATE	Ample and steady, with a long slope that covers all sensorial levels, well balanced and armoniously structured, with a persistent finish.
CULINARY ASSOCIATION	Pasta, pizza, lamb, stuffed beef, medium aged dry cheese.
SERVING TEMPERATURE	18-19°C

#### DRINK RECOMMENDATION

Fruity	Mature
2016-2019	after 2019