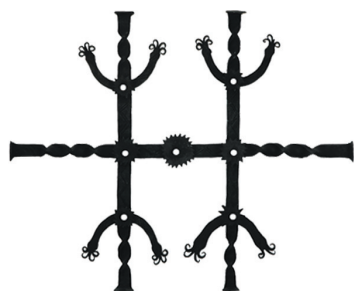


FĂURAR



ROȘU DE CEPTURA

Merlot • Cabernet Sauvignon • Fetească Neagră

2014

75 cl DOC Dealu Mare - ROMANIA 14,2% vol

FĂURAR - RED OF CEPTURA

Merlot & Cabernet Sauvignon

& Fetească Neagră

2014

HARVEST YEAR

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
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TEMPERATURE	Annual average 10.2°C.
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SUNLIGHT	1,530 hours during vegetation.
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VEGETATION	215 days
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PRODUCTION	5,900 l/ha
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WINE MAKING

Each of the grape varieties has been fermented separately, using marc fermentation, a classic method for red wine, in small stainless steel tanks of 150 hl., at 24-26°C, 19 days for Merlot, 21 days for Cabernet Sauvignon and 14 days for Feteasca Neagra. The malolactic fermentation is completed immediately after the alcoholic one. 30% of the wine is aged exclusively in stainless steel tanks, while 70% is aged for 8 months in Romanian oak barrels at their second use cycle.

CHARACTERISTICS

LIMPIDITY	Limpid - crystalline.
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COLOUR	Intense red-ruby with purple reflections.
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NOSE	Variety specific, intense and persistent, spicy with notes of green pepper, dried fruit and coffee.
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PALATE	Ample and steady, with a long slope that covers all sensorial levels, well balanced and armoniously structured, with a persistent finish.
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CULINARY ASSOCIATION	Pork, lamb and stuffed beef, pasta, pizza, medium aged cheese.
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SERVING TEMPERATURE	18 °C
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RECOMMEND TO DRINK

Fruity	Mature
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2016-2017	after 2017
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TECHNICAL DATA

VARIETY	Merlot & Cabernet Sauvignon & Fetească Neagră
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HARVEST YEAR	2014
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NAME OF ORIGIN	Dealu Mare - Ceptura
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ALCOHOL	14,2% vol.
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TOTAL ACIDITY	5.34 AT
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PH	3.54
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REZIDUAL SUGAR	2.25 gr./l
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HARVEST DATE	Oct. 22 nd 2014
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HARVEST BRIX	24.4
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LOT SIZE	106,507 bottles
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DATA IMBUTELIERII	Aug. 24 th 2015
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PRODUCTION AREA

Podgoria Dealu Mare - Ceptura

GEOGRAPHY	Gently sloping hills, 5-15% incline.
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ALTITUDE	150-200 meters above sea level.
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SOIL	Podsol, reddish-brown, rich in iron oxides.
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EXHIBITION	South; South-East.
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