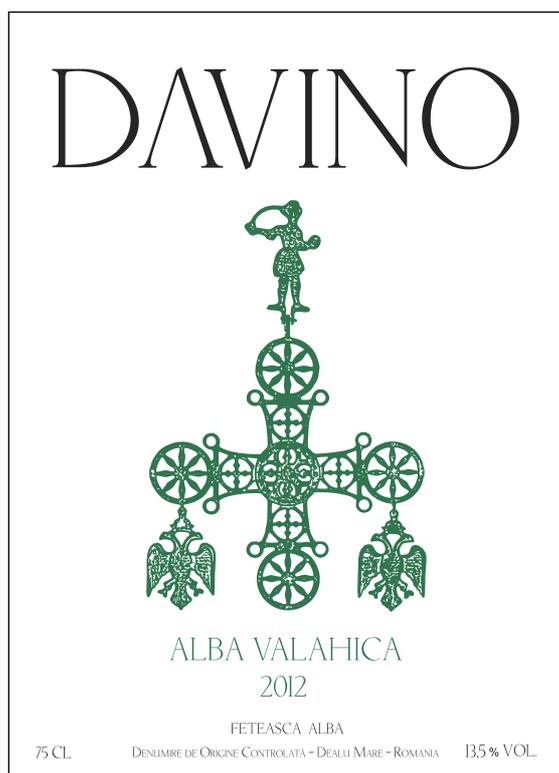


DAVINO ALBA VALAHICA FETEASCĂ ALBĂ 2012



TECHNICAL DATA	
VARIETY	Fetească Albă
HARVEST YEAR	2012
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	13.5 % vol.
TOTAL ACIDITY	5.67 AT
PH	3.38
REZIDUAL SUGAR	2.05 gr./l
HARVEST DATE	Sept 7 th 2012
HARVEST BRIX	23.4
LOT SIZE	12,853 bottles
DATE OF BOTTLING	Jan. 18 th 2013
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
RELIEF	Gentle sloping hills, 15-20% incline.
ALTITUDE	300 meters above sea level.
SOIL	Podsol, reddish-brown, rich in iron oxides.
EXHIBITION	South; south-east.



HARVEST YEAR

2012 will most likely remain a controversial year when comparing the quality of the wines with the extreme weather conditions. The abrupt and prolonged frosts during winter, the cool and humid climate during blooming and the prolonged drought towards the end of fall are a few of the year's vicissitudes, which have led to a significant drop in quantity. However, the aromas' concentration produced by the lack of precipitation remains remarkable for a year with a very precocious maturation.

RAINFALL	386 mm during vegetation.
TEMPERATURE	Annual average 11.7°C.
SUNLIGHT	1,630 hours during vegetation.
VEGETATION	223 days.
PRODUCTION	2,650 l/ha.

WINE MAKING

Because it is a capricious grape variety, especially sensitive to weather conditions, its production depends on obtaining a good maturation. The year's characteristics have been favourable for this grape whose maturation has not been perilled by late autumn precipitations. The winemaking technique is based on a spared flux, driven by reductive technology which aims to keep the delicate and relatively fragile primary flavours. The grapes are de-stemmed and are not crushed. Only the first quality must is used, generated by gravitational separation (without a press). The must is decanted in stainless steel tanks, cooled at 5°Celsius, for 24 hours. The alcoholic fermentation is completed using specialized yeasts, at 12°Celsius, for 3 weeks. Aged for 3 months in stainless steel tanks.

CHARACTERISTICS

LIMPIDITY	Limpid - crystalline
COLOUR	Yellowish - green
NOSE	Floral, fructuous, delicate, with nuances of vine flowers and obvious mineral touches, persistent.
PALATE	Fresh, well balanced, delicate, generous, ample and expressive, with a remnant post-taste.
CULINARY ASSOCIATION	Appetizer, fish, sea-food, chicken.
SERVING TEMPERATURE	12 °C

RECOMMEND TO DRINK

Fruity	Mature
2013	2014