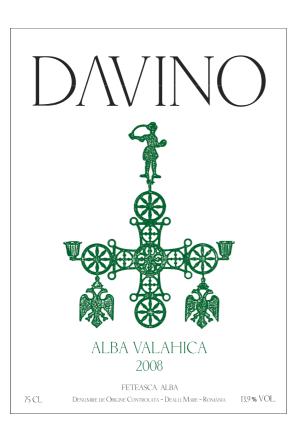


DAVINO ALBA VALAHICA FETEASCĂ ALBĂ 2008

TECHNICAL DATA	
VARIETY	Fetească Albă
HARVEST YEAR	2008
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	13.9 % vol.
TOTAL ACIDITY	5.05 AT
PH	3.04
REZIDUAL SUGAR	2.00 gr./l
HARVEST DATE	Sept. 19 th 2008
HARVEST BRIX	23.8
LOT SIZE	12,880 bottles
DATE OF BOTTLING	Jan. 28 th 2009





PRODUCTION AREA		
Dealu Mare - Ceptura Vineyard		
GEOGRAPHY	Gentle sloping hills, 20°- 25° incline	
ALTITUDE	350 meters above sea level	
SOIL	Podsol, reddish-brown, rich in iron oxides	
EXHIBITION	South; South-East	
VINTAGE		
RAINFALL	299 mm during vegetation	
TEMPERATURE	Annual average 11.1°C	
SUNLIGHT	1,650 hours during vegetation	
VEGETATION	206 days	
PRODUCTION	1,380 l/ha	

WINE MAKING

Delicate, thin skinned grapes subject to a ruthless selection from vineyard all the way to wine making. Grapes are de-stemmed and not crushed. Only gravitationally-separated wine juice is used which is then decanted at $5\,^{\circ}\text{C}$ for 24 hours in cold steel tanks. Fermentation using special yeasts takes place at $12\,^{\circ}\text{C}$ for 3 months and is followed by 4 months in stainless steel tanks.

CHARACTERISTICS		
COLOUR	Crystal clear, bright, greenish-yellow	
NOSE	Floral, with scents of red currant flowers and peach, refined, persistent	
PALATE	Crisp, delicate, pure and citrussy, long and mouthwatering	
CULINARY ASSOCIATION	Fish, sea fruits, chicken	
SERVING TEMPERATURE	12°C	