



DOMENIUL COROANEI

SEGARCEA

Prestige — Blue Train Line

FETEASCĂ ALBĂ

international recognitions

awards — 2013 vintage

Gold — USA, 2014
Los Angeles International Wine
Competition

Silver — Hong Kong, China 2014
China Wine Awards

Bronze — UK, 2014
Decanter World Wine Awards

awards — 2011 vintage 88 Parker Points

Silver — USA, 2012
Los Angeles International Wine & Spirits
Competition

Silver — Hong Kong, China 2012
China Wine Awards

type of wine White, dry

variety Fetească Albă

vintage 2013

organisation of the vineyard The Domain disposes of 15 hectares of Fetească Albă, planted at a density of 6.000 plants per hectare. The pruning type is single Guyot. For this line, plots are selected that yield an average of 6 tones/ha.

winemaking method The handpicked grapes were de-stemmed and pressed at low pressure. The juice thus obtained was naturally clarified at temperatures of 8°C - 10°C, for 48 hours. It then followed slow fermentation in stainless steel tanks with controlled temperature, between 16°C - 18°C. The wine was aged on fine lees, with periodical *bâtonnage* (stirring of the lees) for 3 to 5 months.

ALCOHOL	RESIDUAL SUGAR	pH	ACIDITY
12 %	< 2 g/L	3,38	7,35 g/L <small>TARTARIC ACID</small>

tasting notes A refreshing and uplifting wine, excellent for hot summer days. Although this local Romanian grape is frequently used to create popular wine, it finds in Segarcea its true distinction, which insures the richness of flavors of the grape. The wine is aerial, almost fragile, with intense notes of white flowers and blooming acacia. The taste is dominated by freshness, almost crispy and reveals citrus acidity which balances the whole.

recommended serving temperature 11°C - 13°C.