



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

2011 vintage:

- 88 Parker Points, Wine Advocate no.205/Febr. 2013

GOLD and Best of Class

- Los Angeles International Wine Competition, Packaging and Design Competition, 2013

SILVER

- Concours Mondial de Bruxelles, Italy 2015
- Femmes et Vins du Monde, Monaco 2013
- Vinalies Internationales, Paris 2013
- San Francisco International Wine Competition, 2012

BRONZE

- Los Angeles International Wine Competition, 2013

COMMENDED

- International Wine Challenge, UK 2015
- International Wine Challenge, UK 2014
- International Wine Challenge, UK 2013

Minima Moralia

HONESTY

type of wine White, dry

variety Blend of Viognier and Tămâioasă Românească

vintage 2011

organisation of the vineyard The Domain disposes of 8 hectares of Viognier and 16 hectares of Tămâioasă Românească, planted at a density of 6 500 plants per hectare. The orientation of the plants is from North to South, on argile and limestone soil. The pruning type is single Guyot. Thinning was used in order to reduce the yield to 8 to/ha.

winemaking method The grapes were hand-harvested. Skin-contact maceration was used for both grapes. Part of Viognier was aged in new acacia barrels, for 6 months. The rest of Viognier and Tămâioasă Românească were aged in stainless steel tanks, with *bâtonnage*.

ALCOHOL	RESIDUAL SUGAR	pH	ACIDITY
12,5 %	< 2 g/L	3,32	6,9 g/L
			TARTARIC ACID

tasting notes The attack is extremely fresh, with green sensations dominated by citrus fruit (lime, lemon, vine tendrils), but this sensation hides, in fact, the subtle richness of flavours, ranging from fleshy green peaches and white plums to notes of white flowers and pollen. The influence of acacia barrels is reflected in the light, perfectly integrated notes of vanilla, as well as in the body, which became more dense and silky.

recommended serving temperature 11°C - 13°C. The possible deposits certify the minimal intervention performed on the wine.