



# DOMENIUL COROANEI

## SEGARCEA

### INTERNATIONAL RECOGNITIONS

#### 2009 vintage:

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

#### GOLD

- China Wine Awards, Hong Kong 2013

#### GOLD and Best of Class

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

#### SILVER

- Femmes et Vins du Monde, Monaco 2013  
- Best in Glass Wine Challenge, USA 2013  
- Vinalies Internationales, France 2012  
- Los Angeles International Wine & Spirits  
Competition, 2012  
- China Wine Awards, China 2012

#### BRONZE

- San Francisco International Wine Competition, 2012

#### COMMENDED

- Decanter World Wine Awards, UK 2013  
- International Wine Challenge, UK 2012

## Minima Moralia

### RESPECT

**type of wine** Red, dry

**variety** Blend of Cabernet Sauvignon and Marselan

**vintage** 2009

**organisation of the vineyard** The Domain disposes of 46 hectares de Cabernet Sauvignon and 10 hectares of Marselan, planted at a density of 5.000 plants per hectare. The orientation of the plants is from North to South, on a mix of argil and gravel, placed over a limestone layer. The pruning type is single Guyot. The yield was 6 to 8 t/ha.

**winemaking method** The grapes were hand-harvested, they underwent traditional maceration – fermentation in piston winemakers, followed by 12 to 18 months aging in French and American oak barrels, of first and second use.

ALCOHOL	RESIDUAL SUGAR	pH	ACIDITY
14 %	< 2 g/L	3,56	5,28 g/L TARTARIC ACID

**tasting notes** From the very first contact, the blend unveils depth and complexity, starting from the mature flavours of rhum and coconut, developing into notes of red forest fruit, green nuts, freshly roasted hazelnuts and spices. The taste fully confirms the sensations already unriddled, with red fruit on the forefront but with a range of background notes which bring fine touches – cocoa, spices, dry fruit, strawberry confiture and well rippen raspberry. Extremely long and pleasant aftertaste, dominated by freshness.

**recommended serving temperature** 16°C - 18°C. We recommend the bottle to be open half an hour before serving and the wine to be decanted. The possible deposits certify the minimal intervention performed on the wine.