



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

2011 vintage:

- 85 Parker Points, *Wine Advocate* no. 219/June 2015

GOLD

2011 vintage:

- China Wine Awards, Hong Kong 2016
- Vinalies Internationales, Paris 2015
- China Wine Awards, Hong Kong 2014

SILVER

2011 vintage:

- Femmes et Vins du Monde, Monaco 2015
- Los Angeles International Wine Competition, 2015
- Selections Mondiales des Vins, Canada 2015

BRONZE

2011 vintage:

- Challenge International du Vin, Bordeaux 2015

Vardo Line

FLAME OF THE NIGHT - PATIMA SERII

type of wine Red, dry

variety Fetească Neagră

vintage 2011

organisation of the vineyard The Domain has 13 hectares of Fetească Neagră, planted at a density of 6.000 plants per hectare. The pruning type is single Guyot. For this line, plots are selected that yield 8 to/ha.

winemaking method The grapes were hand-harvested, de-stemmed, then maintained in maceration – fermentation, in piston winemakers, for almost two weeks. The wine was then aged in first and second use French barrels for a variable period of time, from 8 to 12 months, depending on the barrel type.

ALCOHOL	RESIDUAL SUGAR	pH	ACIDITY
14 %	< 2 G/L	3,8	5,8 G/L TARTARIC ACID

tasting notes Fetească Neagră is one of the grapes that succeed in fundamentally changing their expression by replicating the features of the place where they are grown. In Segarcea, this varietal renders the terroir of rich soil and sun, giving birth to a wine defined by extract and aromatic complexity. Vivid, freshness in the attack, present but mellow tannins – this wine appears as a balanced and refined unit. Its evolution in the glass goes from darker notes, obtained through oak aging to explosive notes of fruit. Long refreshing aftertaste, slightly spicy, with a red fruit core

recommended serving temperature 16°C-18°C. It is necessary to open the bottle half an hour before serving and the wine has to be decanted. The possible deposits certify the minimal intervention which is performed on the wine.