



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2017

- **DIAMOND NOVA, 91 points**—Femmes et Vins du Monde, Monaco, 2019
- **SILVER** -Los Angeles International Wine & Spirits Competition, 2019

MILEZIM 2016

- **DIAMOND NOVA, 93 points**—Femmes et Vins du Monde, Monaco, 2018
- **SILVER** - Los Angeles International Wine & Spirits Competition, 2018

MILEZIM 2014

- **SILVER** - Femmes et Vins du Monde, Monaco, 2017

MILEZIM 2013

- **GOLD** - Los Angeles International Wine & Spirits Competition, 2014
- **SILVER** - China Wine Awards, Hong Kong, 2014
- **BRONZE** —Challenge International du Vin, 2016
- **BRONZE** - Decanter World Wine Awards, Great Britain, 2014
- **BRONZE** - International Wine Challenge, Great Britain, 2014

MILEZIM 2011

- **88 Parker points**, Wine Advocate nr.205/febr. 2013
- **SILVER** - Los Angeles International Wine & Spirits Competition, 2012
- **SILVER** - China Wine Awards, Hong Kong, 2012

Prestige Range — Blue Train

FETEASCĂ ALBĂ

Type of wine: White, dry

Variety: Fetească albă

Harvest Year: 2017

Alcohol :12,5 % vol.

Vineyard organisation: The estate has 14.6 hectares of Fetească albă, planted with a density of 5,600 plants per hectare. The pruning mode is simple Guyot. For this range, plots with an average production of 8 tons/ha are chosen.

Vinification method: The grapes, harvested mechanically, were crushed and kept for film maceration at temperatures between 8° C - 10° C for 12 hours. A light pressing followed and slow fermentation in stainless steel tanks at controlled temperatures between 15° C - 17° C. The wine matured on fine yeasts for 3-5 months.

Tasting notes: An energizing and comforting wine, excellent for hot days. Although the variety, traditionally Romanian, is used extremely often for the creation of popular wines, in Segarcea it finds its true nobility, which ensures the richness of grape aromas. The wine is soft, almost fragile, with intense aromas of freshly blossomed white acacia flowers. The taste is dominated by freshness, almost crunchy and it reveals a citric acidity that balances the whole excellently.

Recommended serving temperature: 11°C - 13°C. Any deposits certify the minimum number of interventions that are made on the wine.