



DOMENIUL COROANEI

SEGARCEA

Elite Range

CABERNET SAUVIGNON

Type of wine: Red, dry

Variety: Cabernet Sauvignon

Organisation of the vineyard: The estate has 46 hectares of Cabernet Sauvignon, planted at a density of 5.000 plants per hectare. The orientation of the plants is from North to South, on chernozem and limestone soil. The pruning type is single Guyot. For this line, there were chosen plots that yield an average of 10 to/ha.

Vinification method: The grapes were harvested mechanically and macerated-fermented in piston winemakers for 10-15 days. By properly managing the fermentation temperatures and the maceration-fermentation duration, the aim was to obtain fruity wines with less tannins. The maturation was done mainly in stainless steel tanks and partly in French oak barrels of the second and third passage, for a period between 6 and 8 months.

Recommended serving temperature: 18°C - 20°C. Any deposits certify the minimum number of interventions that are made on the wine.