



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

Marama Range

FETEASCĂ ALBĂ

Type of wine: White, dry

Variety: Fetească albă

Harvest Year: 2018

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. Light pressing followed and a 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: A grape variety with a history of almost a millennium, vinified for a long time as a rustic and unpretentious variety, but which rediscovered its virtues with the recent rebirth of Romanian wine. An energizing and comforting wine, excellent for hot days. The wine is soft, almost fragile, with intense aromas of freshly blossomed white acacia flowers. The taste dominated by freshness, almost crunchy, reveals a citric acidity that excellently balances the whole.

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