



# DOMENIUL COROANEI

## SEGARCEA

### INTERNATIONAL RECOGNITIONS

#### MILEZIM 2017

- **GOLD** - China Wine Awards, Hong Kong, 2019
- **SILVER** - Los Angeles International Wine & Spirits Competition, 2019

## Marama Range

### FETEASCA NEAGRĂ

**Type of wine:** Red, dry

**Variety:** Fetească Neagră

**Vineyard organisation:** The estate has 12.9 hectares of Fetească Neagră, planted at a density of 5,600 plants per hectare. The pruning mode is simple Guyot. For this range, plots with an average production of 6 tons/ha are chosen.

**Vinification method:** The mechanized harvested grapes went through a classic maceration-fermentation process in special stainless steel vessels, with piston and pump for recirculation, without a subsequent maturation in oak barrels.

**Tasting notes:** Feteasca Neagră is considered the flagship variety of Romania, not only due to its antiquity and tradition, but also for its ability to give birth to elegant, expressive and full of personality wines. The grapes for this range come from the best area for red wines in the vineyard, from the place called by our workers "AT the Quarry". We chose not to mature the wine in wooden barrels, in order to keep its authentic expression. The result was a young wine, with complex aromas, with a noticeable density, dominated by fresh notes of red fruits.

**Recommended serving temperature:** 16°C - 18°C. It is necessary to open the bottle half an hour before serving and for the wine to be decanted. Any deposits certify the minimum number of interventions that are made on the wine.