



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2018

- **DIAMOND** - Femmes et Vins du Monde, Monaco, 2020
- **SILVER** – Vinalies Internationales, France, 2020

MILEZIM 2017

- **DIAMOND** - Femmes et Vins du Monde, Monaco, 2019
- **GOLD** – Vinalies Internationales, France, 2019
- **GOLD** - Sakura Japan's Women Wine Awards, Tokyo, 2019

MILEZIM 2016

- **DIAMOND** - Femmes et Vins du Monde, Monaco, 2018
- **SILVER** - Sakura Japan's Women Wine Awards, Tokyo, 2018
- **SILVER** – Vinalies Internationales, France, 2018

MILEZIM 2011

- **88 Parker points**, Wine Advocate nr.205/febr. 2013
- **GOLD** - Femmes et Vins du Monde, Monaco, 2013
- **GOLD** - Challenge International du Vin, France, 2013
- **GOLD** – Concours Mondial de Brussels, Slovacia, 2013
- **SILVER** - Femmes et Vins du Monde, Monaco, 2015
- **SILVER** - Sakura Japan's Women Wine Awards, Tokyo, 2015
- **SILVER** - Best in Glass Wine Challenge, USA, 2013
- **BRONZE** - Decanter World Wine Awards, Great Britain, 2014
- **BRONZE** - International Wine Challenge, Great Britain, 2013
- **BRONZE** - Los Angeles International Wine Competition, 2013
- **BRONZE** - San Francisco International Wine Competition, 2012
- **MENTION** - Decanter World Wine Awards, Great Britain, 2015
- **MENTION** - International Wine Challenge, Great Britain, 2015
- **MENTION** - Decanter World Wine Awards, Great Britain, 2013

Minima Moralia

HONOUR

Type of whine: Cupaj Alb, sec

Variety: Fetească Albă, Chardonnay barrique and Chardonnay, Sauvignon, Pinot Gris

Harvest Year: 2020

Alcohol: 12,5 % vol.

Vineyard organisation: The estate has 14.6 hectares of Fetească Albă, 35.3 hectares of Chardonnay, 27.3 hectares of Sauvignon and 13 hectares of Pinot Gris, planted with a density of 5,000 - 5,600 plants per hectare. The arrangement of the plants is from north to south, on a clay-limestone soil. The pruning mode is simple Guyot.

Vinification method: The grapes were harvested mechanically at night. For Sauvignon and Pinot Gris, direct pressing was done, and for Chardonnay and Fetească albă, film maceration was chosen for 12 hours. Part of the Chardonnay was matured in new and second passage French oak barrels for 6 months. For the rest of the varieties, the maturation was done in stainless steel tanks, on fine yeasts.

Tasting notes: An "alchemical" blend, but one that takes into account the eternal rules that created, in the olden days, what was called a "regional assortment". Thus was born a wine whose olfactory onset is explosive, with initial aromas of pollen, dried flowers, Sambucus, hay and vanilla. After aeration, the flavours are dominated by honey, fruit pulp and acacia. Gustatory, it confirms the complexity of flavours. A central element, fructose, is surrounded by extreme sensations, on the one hand of a high acidity, on the other hand of aromas of a mature wine - butter and vanilla, contained in a solid, round body with glyceric sensations.

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