



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2017

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

MILEZIM 2016

- **GOLD** - China Wine Awards, Hong Kong, 2018

MILEZIM 2013

- **GOLD** – Selections Mondial des Vins, Canada , 2017
- **GOLD** - China Wine Awards, Hong Kong, 2017
- **SILVER** – Concours Mondial de Brussels, 2017
- **MENTION** - Decanter World Wine Awards, Great Britain, 2017
- **SILVER** - Sakura Japan's Women Wine Awards, Tokyo, 2018
- **SILVER** - Sakura Japan's Women Wine Awards, Tokyo, 2017

MILEZIM 2009

- **89 Parker points**, Wine Advocate nr.205/feb. 2013
- **GOLD** - China Wine Awards, Hong Kong, 2013
- **SILVER** - Femmes et Vins du Monde, Monaco, 2013
- **SILVER** - Best in Glass Wine Challenge, USA, 2013
- **SILVER** - Vinalies Internationales, France, 2012
- **SILVER** - China Wine Awards, China, 2012
- **SILVER** - Los Angeles International Wine & Spirits Competition, 2012
- **BRONZE** - San Francisco International Wine Competition, 2012
- **BRONZE** - International Wine Challenge, Great Britain, 2013
- **MENTION** - Decanter World Wine Awards, Great Britain, 2013
- **MENTION** - International Wine Challenge, Great Britain, 2012

Minima Moralia

RESPECT

Type of wine: Red blend, dry

Variety: Cabernet Sauvignon and Marselan

Vineyard organisation: The estate has 41.8 hectares of Cabernet Sauvignon and 10 hectares of Marselan, planted with a density of 5,000 plants per hectare. The arrangement of the plants is from north to south, on a soil formed by a mixture of clay and gravel, located over a calcareous layer. The pruning mode is simple Guyot. For this range, plots with production between 5 and 6 tons/ha were chosen.

Vinification method: The grapes were harvested mechanically, a traditional maceration-fermentation was done in piston winemakers, followed by a maturation of 12-18 months in French and American oak barrels of the first and second passage.

Tasting notes: From the first contact, the blend reveals depth and complexity, starting from the mature aromas of rum and coconut, then developing in shades of red berries, green walnut kernels, freshly roasted hazelnuts and spice. The taste fully confirms the sensations already guessed of red fruits in the foreground, but with a lot of secondary shades that bring fine touches - cocoa, spices, dried fruits, strawberry jam and well-ripened raspberries. The extremely long and pleasant aftertaste is dominated by freshness.

Recommended serving temperature: 16°C - 18°C. We recommend opening the bottle half an hour before serving and decanting the wine. Any deposits certify the minimum number of interventions that are made on the wine.