



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2017

BRONZE - China Wine Awards, Hong Kong, 2018

MILEZIM 2016

- **GOLD** - Sakura Japan's Women Wine Awards, Tokyo, 2018

MILEZIM2014

- **89 Parker points**, Wine Advocate nr. 219/June 2015
- **GOLD** - China Wine Awards, Hong Kong ,2015
- **SILVER** - Femmes et Vins du Monde, Monaco, de 2016
- **SILVER** - Sakura Japan's Women Wine Awards, Tokyo,2016

MILEZIM 2011

- **89 Parker points**, Wine Advocate nr.205/febr. 2013
- **GOLD** - Mondial du Rose, Cannes, 2013
- **GOLD** - Best in Glass Wine Challenge, USA,2013
- **SILVER** - International Gastronomic Wines, France, Paris, 2020
- **SILVER** - Femmes et Vins du Monde, Monaco, 2013
- **SILVER** - Los Angeles International Wine Competition Awards, 2013
- **SILVER** - China Wine Awards, Hong Kong ,2012

Minima Moralia

HOPE

Type of whine: Rosé blend, dry

Variety: Pinot Noir, Pinot Gris, Cabernet Sauvignon

Harvest Year: 2020

Alcohol: 13% vol.

Vineyard organisation: The estate has 23 hectares of Pinot Noir, 13 ha of Pinot Gris and 41.8 hectares of Cabernet Sauvignon, planted with a density between 5,000 and 5,600 plants per hectare. The arrangement of the plants is from north to south, on a soil formed by a mixture of clay and gravel, and located over a calcareous layer. The pruning mode is simple Guyot. For this range, plots with a production of 8 tons/ha were chosen.

Vinification method: The grapes were harvested mechanically. Short-term film maceration (4-6 hours) was used for Pinot Noir and Cabernet Sauvignon and long-term maceration (12 hours) for Pinot Gris. For Pinot Noir and Pinot Gris, the maturation was done in stainless steel tanks, on fine yeasts and for Cabernet Sauvignon a short maturation of 4 months was chosen, in new French oak barrels.

Tasting notes: An onset marked by the sensation of white fruits - white cherries, white plums, white grapes. After aeration, the aromas of red fruits begin to be felt, doubled by sensations of honey, pollen and exotic fruits. Tasteful, it starts from fine aromas of roses and cherries, to evolve towards passion fruit, pomegranate and fleshy sensations. The fine, perfectly integrated tannins are found in the above-average body of the wine as a balancing factor for a high acidity, which turns this rosé into a delicacy reserved for gourmet experiences.

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