



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2013

- **GOLD** - China Wine Awards, Hong Kong, 2015
- **GOLD** - Concours International des Cabernets, Paris, 2015
- **SILVER** —Concours Mondial de Brussels, Belgium, 2017
- **BRONZE** -Los Angeles International Wine Competition, 2016

MILEZIM 2011

- **GOLD** – Vinalies Internationales, Paris 2015
- **GOLD** - Concours International des Cabernets, Paris 2015
- **GOLD** - Selections Mondiales des Vins, Canada 2015
- **SILVER** - Los Angeles International Wine Competition, 2015
- **SILVER** – Vinalies Internationales du Vin, Paris, 2014
- **SILVER** - Selections Mondiales des Vins, Canada, 2014
- **SILVER** – Concours Mondial de Brussels, Belgi, 2014
- **BRONZE**– Challenge International du Vin,France, 2014
- **MENTION** - International Wine Challenge, Great Britain, 2014

MILEZIM 2009

- **GOLD** - Selections Mondiales des Vins, Canada, 2013
- **SILVER** - Femmes et Vins du Monde, Monaco, 2013
- **BRONZE** - Los Angeles International Wine Competition, 2013

MILEZIM 2008

- **GOLD** - Selections Mondiales des Vin de Canada, 2010
- **BRONZE** - Decanter World Wine Awards, Great Britain, 2011
- **BRONZE** - International Wine and Spirits Competition, Great Britain, 2011
- **MENTION** - International Wine Challenge, Great Britain, 2011

Prestige Range — Blue Train

CABERNET SAUVIGNON

Type of wine: Red, dry

Variety: Cabernet Sauvignon

Vineyard organisation: The estate has 41.8 hectares of Cabernet Sauvignon, planted with a density of 5,000 plants per hectare. The pruning mode is simple Guyot. For this range, plots with a production of 6 tons/ha are chosen.

Vinification method: The grapes, mechanically harvested, were crushed and then kept for maceration-fermentation in piston wineries, for eight weeks. Maceration-fermentation in piston tanks essentially contributes to the extraction of tannins, anthocyanins and to obtain a deep colour. The wine was aged in French and American oak barrels of first and second passage, for a variable period, between 8 and 18 months, depending on the type of barrel.

Tasting notes: The quality of the Cabernet in Oltenia is already well-known and the one in Segarcea is no exception. If any confirmation was needed, it was brought by the gold medal obtained in 2010 at the Sélécions Mondiales du Vin, in Quebec, Canada. The wine groups an extremely wide spectrum of aromas, due to the long maceration of almost eight weeks and to the maturation of 8-18 months in oak barrels. The aromas vary from jams to fresh fruits and vanilla, the olfactory dimension being confirmed in taste. The well-integrated tannins are complemented by a long and ample aftertaste.

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.