



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2014

- **GOLD** - China Wine Awards, Hong Kong, 2019

MILEZIM 2013

- **GOLD** - China Wine Awards, Hong Kong, 2016
- **SILVER** - Femmes et Vins du Monde, Monaco, 2016
- **MENTION** – Decanter World Wine Awards, 2016

Prestige Range

RARE VARIETIES COLLECTION

MARSELAN

Type of wine: Red, dry

Variety: Marselan

Harvest Year: 2017

Alcohol: 14% vol.

Vineyard organisation: The estate has 10 hectares of Marselan, planted with a density of 5,600 plants per hectare. The pruning mode is simple Guyot. For this range, plots with a production of 6-7 t/ha are chosen.

Vinification method: The mechanized harvested grapes went through a classic maceration-fermentation process, in stainless steel containers without a subsequent maturation in oak barrels.

Tasting notes: A relatively new variety created in 1961, but imposed as a valuable variety only after 1985, Marselan was born from the controlled crossing of Cabernet Sauvignon with Grenache. After the replanting stages in Romania, from 1997-2007, the acclimatization of this variety was experienced in several areas of the south of the country, but, at least until now, the soil and climate of Segarcea were the only ones able to offer it a good home. The harvests of remarkable quality even from the first years allowed the creation of a memorable wine, the red Princess Margareta, the first 100% Marselan from Romania, whose participation in the international competitions brought an impressive collection of medals to Romania. The 2009 and 2010 harvest years also brought important grapes for the production of the Respect and Devotion blends from the Minima Moralia Range. In this unaffected by the interaction with the wood variety, the characteristics of the grape and the way it was influenced by the terroir are fully felt: red and black fruits, with a firm touch of spices, long and friendly finish, heavy, but without giving up a rather playful spirit.

Recommended serving temperature: 14°C-16°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.