



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2011

- **87 Parker points**, Wine Advocate nr. 219/June 2015
- **GOLD** - Selections Mondiales des Vins, Canada, 2015
- **SILVER** - China Wine and Spirits Awards, Hong Kong, 2015
- **BRONZE** - Los Angeles International Wine Competition, 2015

SYMPHONY

Type of wine: Red blend, dry

Variety: Fetească Neagră, Pinot Noir, Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah, Marselan and Touriga Nacional.

Harvest Year: 2017

Alcohol: 14% vol.

Description: Symphony is a magnum (1.5 liters) that hides the most complicated blend created so far in Romania.

Vineyard organisation: The estate has 23 hectares planted with Pinot Noir, 24.7 ha with Merlot, 41.8 ha with Cabernet Sauvignon, 12.9 ha with Fetească neagră, 10.4 ha with Touriga Nacional, 7 ha with Cabernet Franc, 8, 4 ha with Syrah and 10 ha with Marselan. The pruning mode is simple Guyot.

Vinification method: Syrah is the only variety for which carbonic maceration has been used for whole, unstemmed grapes. For the other varieties, a classic maceration-fermentation was chosen, in stainless steel tanks and at controlled temperatures. The maturation of the wines was done separately for each variety. Marselan, Cabernet Sauvignon and Merlot were aged in French oak barrels for periods of 6 to 12 months. The other varieties are not barricked.

Tasting notes: The philosophy of blends applied by any respectable oenologist says that the end result of a wine assembling process must be better than each wine taken separately. Although it is by far the most complicated assemblage of red varieties in Romania, Symphony is not a difficult, tiring or attention-grabbing wine. On the contrary, the eight varieties found in this bottle - Pinot Noir, Merlot, Cabernet Sauvignon, Fetească Neagră, Syrah, Touriga Nacional, Cabernet Franc and Marselan - have come together to the point where they have created a unitary structure, a wine elegant but cheerful, perfect for friends' gatherings. Full of freshness, playful, with an aromatic centre dominated by red fruits and berries, doubled by a spectrum of secondary aromas of spices and of the vegetable spectrum, it is a wine younger than the age it shows and the 1,5 litres packaging assures us that this exuberance will be kept for a long time.

Recommended serving temperature: 14°C - 17°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.