



# DOMENIUL COROANEI

## SEGARCEA

### INTERNATIONAL RECOGNITIONS

#### MILEZIM 2018

- **DOUBLE GOLD** – China Wine and Spirits Awards, 2019
- **GOLD**- Selections Mondiales des Vins, Canada, 2019
- **SILVER** - Los Angeles International Wine Competition, 2019

## Marama Range

### TĂMÂIOASĂ ROMÂNEASCĂ

**Type of wine:** White, dry

**Variety:** Tămâioasă Românească

**Harvest Year:** 2020

**Alcohol:** 13 % vol.

**Vineyard organisation:** The estate has 16.4 hectares of Tămâioasă Românească, planted with a density of 6,000 plants per hectare. The pruning mode is simple Guyot. For this range, plots with a production of 8 tons/ha are chosen.

**Vinification method:** The grapes, picked by hand, were peeled, crushed and kept for film maceration for 24 hours at a temperature of 8° C - 10° C. A light pressing followed and the stum obtained fermented slowly, for 30 days in stainless steel tanks, at controlled temperatures between 15° C - 18° C. The wine was matured on fine yeasts for 3-5 months.

**Tasting notes:** The Romanian tradition almost imperatively requires that Tămâioasa Roamanească be vinified sweet, or at least semi-sweet. In Segarcea, this variety has been cultivated for a relatively short time, so we tried to experiment with all its expressions and the dry wine variant proved to be incredibly expressive, offering an incredible expression of the Oltenian land. The extremely complex bouquet goes from roses to the pulp of sweet fruits, from white flowers to the classic Muscat aromas. The strong and long taste proves to be refreshing, with an acidity that gives the vivacity that sets in motion the complex and full of structure ensemble that the aromatic levels give.

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