



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2018

- **DIAMOND**- Femmes et Vins du Monde, Monaco, 2021

MILEZIM 2017

- **DIAMOND**- Femmes et Vins du Monde, Monaco, 2018
- **GOLD** - Los Angeles International Wine Competition, 2018
- **GOLD** - Vinalies Internationales, Paris, 2019
- **SILVER**-Selections Mondial des Vins, Canada, 2018
- **SILVER** - Sakura Japan's Women Wine Awards, Tokyo, 2019

MILEZIM 2011

- **88 Parker points**, Wine Advocate nr.205/febr. 2013
- **DIAMOND** – International Gastronomic Wines, France, Paris, 2020
- **SILVER** - Concours Mondial de Brussels, Italia, 2015
- **SILVER** - Femmes et Vins du Monde, Monaco, 2013
- **SILVER** - Vinalies Internationales, Paris, 2013
- **SILVER** - San Francisco International Wine Competition, 2012
- **BRONZE** - Los Angeles International Wine Competition, 2013
- **MENTION** - International Wine Challenge, Great Britain, 2013

Minima Moralia

HONESTY

Type of wine: White blend, dry

Variety: Viognier and Tămâioasă Românească

Harvest Year: 2020

Alcohol: 12,5 %

Vineyard organisation: The estate has 8 ha of Viognier and 16.4 ha of Tămâioasă Românească, planted with a density of 5,600 - 6,000 plants per hectare. The arrangement of the plants is from north to south, on a clay-limestone soil. The pruning mode is simple Guyot.

Vinification method: The grapes were harvested mechanically. Film maceration was used for both varieties. Part of Viognier matured in new acacia barrels for 6 months. The rest of Viognier and Tămâioasă Românească were matured in stainless steel tanks, on fine yeasts.

Tasting notes: The onset of this wine is extremely fresh, with green sensations, dominated by citrus (lime, lemon, vine), but this sensation actually hides a subtle richness of aromas, from the fleshy pulp of raw peaches and white plums to shades of white flowers and pollen. The influence of acacia barrels is felt both in the light, perfectly integrated notes of vanilla and in the body of the wine, which has become denser and silkier.

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