



# DOMENIUL COROANEI

## SEGARCEA

### INTERNATIONAL RECOGNITIONS

#### MILEZIM 2013

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

#### MILEZIM 2011

- **84 Parker points**, Wine Advocate nr.219/June 2015
- **DIAMOND** - Femmes et Vins du Monde, Monaco, 2017
- **DIAMOND** - Femmes et Vins du Monde, Monaco, 2015
- **DOUBLE GOLD** - China Wine Awards, Hong Kong, 2014
- **GOLD** - Selections Mondiales des Vins, Canada, 2015
- **SILVER** - Vinalies Internationales, Paris, 2015
- **SILVER** - China Wine Awards, Hong Kong, 2017
- **BRONZE** - Los Angeles international Wine Competition, 2015

## Vardo Range

### DROP OF LIFE

**Type of whine:** Red, dry

**Variety:** Touriga Nacional

**Harvest Year:** 2013

**Alcohol:** 13,5% vol.

**Vineyard organisation:** The estate has 10.4 hectares of Touriga Nacional, planted at a density of 6,000 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 were harvested mechanically, crushed and then kept for maceration-fermentation in piston winemakers for almost two weeks. The wine was aged in French and American oak barrels of the first and second passage, for a variable period between 8 and 12 months depending on the type of barrel.

**Tasting notes:** Of Portugal's more than 200 traditional varieties, Touriga Nacional is considered the flagship grape, primarily due to its ability to produce high quality wines, from the intricate and harsh wines of Douro to the delicious Porto wines. Eager for sun, he easily found a second home in Segarcea, where the 1440 hours of summer sunshine provide all the conditions to produce a warm, generous, complex wine, with groups and floors of staggering successive aromas. Intense, with consistent tannins and a strong structure in which it harmoniously combines wood and fruit notes.

**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.