



# DOMENIUL COROANEI

## SEGARCEA

### INTERNATIONAL RECOGNITIONS

#### MILEZIM 2015

- **SILVER** - Mondial du Rose- Cannes, 2017

#### MILEZIM 2014

- **SILVER** - Femmes et Vins du Monde, Monaco, 2015  
- **SILVER** - Concours Mondial de Brussels, Italia, 2015

#### MILEZIM 2013

- **SILVER** - Mondial du Rose, France, 2014

#### MILEZIM 2012

- **SILVER** - Challenge International du Vin, France, 2014

#### MILEZIM 2011

- **SILVER** - Mondial du Rose, France, 2012  
- **BRONZE** - Los Angeles International Wine & Spirits Competition, 2012

## Elite Range

### ROSÉ

**Type of wine:** Rose blend, dry

**Variety:** Pinot Noir, Cabernet Sauvignon, Cabernet Franc, Pinot gris, Fetească Neagră.

**Harvest Year:** 2019

**Alcohol:** 13 % vol.

**Vineyard organisation:** The estate has 8 red varieties that represent 60% of the total area. The pruning mode is simple Guyot. For the elaboration of the rosé wine, plots with a production of 8 - 10 tons/ha are chosen.

**Vinification method:** The grapes were harvested mechanically and kept in maceration for color extraction for 4-6 hours. This was followed by pressing, cold clearing of the stum and then slow fermentation in stainless steel tanks for about a month at temperatures between 15°-18° C. The wine thus obtained was matured on fine yeasts.

**Tasting notes:** For red wine lovers who are forced to stay away from their favourite drink on hot days, this rosé is an excellent alternative. Although it is made to be served cold, it retains, due to the varieties, predominant characteristics of young red wine - intense aromas of red berries, jams and raspberries.

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