DOMENIUL CORONEI
SEGARCEA

## INTERNATIONAL RECOGNITIONS

**MILEZIM 2020**
**GOLD, 90 points** - Femmes et Vins du Monde, Monaco, 2022
**SILVER -** Concours ELLE a Table, France, 2022

**MILEZIM 2020**
**GOLD -** Vinalies Mondial du Rose, France, 2022

**MILEZIM 2018**
**DOUBLE GOLD** – China Wine and Spirits Awards, 2019
**GOLD** - Los Angeles International Wine Competition, 2019

# MARAMA Range

## TĂMÂIOASĂ ROZĂ

**Type of whine:** Rosé, dry

**Variety:** Tămâioasă Roza

**Harvest Year:** 2020

**Alcohol:** 12,8 % vol.

**Vineyard organization:** The estate has 13.3 ha with this variety, of which 1.3 ha is the mother plantation, over 100 years old. Stalks for grafting were taken from this area and a new plantation of 12 ha was set up. The pruning mode is simple Guyot.

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

**Tasting notes:** A grape that stands as a symbol of Segarcea, Tămâioasa Roză is a descendant of the Muscat family, adapted to the land of Oltenia. This variety was established on the market in the semi-sweet version, but we did not cease to experiment, discovering new values of it. This variety of dry wine was produced from selected grapes. The result is a young wine with complex aromas, reminiscent of roses and young red fruits.

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