



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2018

GOLD, 90 points - Femmes et Vins du Monde, Monaco, 2022

GOLD - Vinalies Mondial du Rose, France, 2022

SILVER – Concours ELLE a Table, 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 organisation: 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 colour and flavour. 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: 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: 11°C - 13°C. Any deposits certify the minimum number of interventions that are made on the wine.