



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2019

DOUBLE GOLD - China Wine&Spirits Awards, Hong Kong, 2022

MILEZIM 2017

DIAMOND NOVA 91 POINTS - Femmes et Vins du Monde, Monaco, 2022

MILEZIM 2013

GOLD - Vinalies Internationales, Paris, 2019

GOLD – Sakura “Japan Women’s Wine Awards”, Japan, 2020

MILEZIM 2011

87 Parker points, Wine Advocate no.219/June,2015

GOLD - Sakura – Tokyo, 2017

GOLD - Vinalies Internationales, Paris, 2015

SILVER - Challenge International du Vin, Bordeaux, 2015

SILVER - China Wine&Spirits Awards, Hong Kong, 2016

SILVER – Femmes et Vin du Monde, Monaco, 2018

BRONZE - Los Angeles international Wine Competition, 2015

BRONZE - China Wine&Spirits Awards, Hong Kong, 2014

VARDO Range

POWER OF WILL

Type of wine: Red blend, dry

Variety: Cabernet Franc and Marselan

Harvest Year: 2017

Alcohol: 14% vol.

Vineyard organisation: The estate has 7 hectares of Cabernet Franc, planted at a density of 6,250 plants per hectare and 10 hectares of Marselan, planted at a density of 5,000 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-traditional fermentation in piston wineries for two weeks, followed by maturation in French and American oak barrels of first and second passage, for a variable period between 8 and 12 months, depending on the type of barrel.

Tasting notes: An original blend from two French varieties, from Bordeaux and Languedoc, almost non-existent in Romania. The result is a fresh, vigorous, predominantly masculine wine, with a long discourse in which varieties that define different historical regions collaborate, alternating in the domination of the aromatic spectrum. Dense and layered, intense and lively, with a glyceric character that gives birth to sweet sensations, this wine has a complex discourse, both olfactory and in taste, the more eloquent the better oxygenated the wine. It is therefore recommended to decant for 30 minutes, so that you can enjoy its full expression.

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.