



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2019

DOUBLE GOLD - China Wine&Spirits Awards, 2022

GOLD - Sakura Japan's Women Wine Awards, Tokyo, 2023

MILEZIM 2016

SILVER - China Wine&Spirits Awards, 2019

BRONZE - Los Angeles Wine & Spirits Competition, 2019

MILEZIM 2010

88 Parker points, Wine Advocate no. 205/febr. 2013

SILVER - Femmes et Vins du Monde, Monaco, 2013

SILVER - China Wine&Spirits Awards, 2013

SILVER - Los Angeles Wine & Spirits Competition, 2012

SILVER - Femmes et Vins du Monde, Monaco, 2012

BRONZE - San Francisco International Wine Competition, 2012

MENTION – International Wine Challenge, Great Britain, 2013 and 2014

MENTION - Decanter World Wine Awards, Great Britain, 2013

Minima Moralia

DEVOTION

Type of wine: Red blend, dry

Variety: Cabernet Sauvignon, Marselan and Syrah

Harvest Year: 2019

Alcohol: 14% vol.

Vineyard organisation: The estate has 8.4 hectares of Syrah, 41.8 hectares of Cabernet Sauvignon and 10 hectares of Marselan, planted with a density of 5,000 plants per hectare. The arrangement of the plants is from north to south, on a soil formed by a mixture of clay and gravel, located over a calcareous layer. The pruning mode is simple Guyot. Plots with production between 5 and 6 tons/ha were chosen.

Vinification method: The grapes were harvested mechanically. For Cabernet Sauvignon and Marselan, a maceration - classic fermentation was used, in piston winemakers and for Syrah, carbonic maceration was chosen for un-stemmed grapes. The maturation was done in barrels of first and second passage, of French and American oak, for periods between 6 and 12 months.

Tasting notes: At first glance, it is a wine that begins timidly, with dark tones, of dried figs and wood, humid earth and tones of ink. Immediately, however, he quickly lets on his tones of jams and fresh fruits, doubled by a spectrum of less noticeable flavours that contribute to the completion of the whole: tobacco, fine leather, peppers and spice, a drop of vanilla and an imperceptible allusion to exotic fruits. The taste seems to be a confrontation between youth and maturity, with well-dosed and perfectly integrated tannins giving weight and balance to a young acidity, which reduces a bit of the very sober tones of the wine.

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.