



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2020

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

MILEZIM 2019

SILVER - Sakura Japan's Women Wine Awards, Tokyo, 2022

MILEZIM 2017

DIAMOND - Femmes et Vins du Monde, Monaco, 2020

GOLD - Sakura Japan's Women Wine Awards, Tokyo, 2020

MILEZIM 2016

GOLD - China Wine Awards, Hong Kong, 2018

SILVER - Los Angeles International Wine and Spirits Competition, 2019

BRONZE - Los Angeles International Wine and Spirits Competition, 2018

MILEZIM 2013

GOLD - Challenge International du Vin, France, 2017

GOLD - Sakura Japan's Women Wine Awards, Tokyo, 2018

SILVER - China Wine Awards, Hong Kong, 2017

SILVER - Decanter World Wine Awards- UK, 2017

SILVER - Concours International Des Cabernets - Paris, 2017

SILVER - Vinalies Internationales, Paris, 2018

MILEZIM 2008

88 Parker points, Wine Advocate nr.205/febr. 2013

GOLD - Sakura Japan's Women Wine Awards, Tokyo, 2015

GOLD - Concours Mondial de Brussels, Slovakia, 2013

SILVER - Femmes et Vins du Monde, Monaco, 2015

SILVER - Concours International des Cabernets, France, 2014

SILVER - Femmes et Vins du Monde, Monaco, 2013

SILVER - Best in Glass Wine Challenge, USA, 2013

SILVER - Citedelles du Vin, France, 2012

SILVER - San Francisco International Wine Competition, 2012

BRONZE - Decanter World Wine Awards Great Britain, 2014

BRONZE - Los Angeles International Wine and Spirits

Competition, 2012

MENTION - International Wine Challenge, Great Britain, 2015

Minima Moralia

GRATITUDE

Type of whine: Red, dry

Variety: Cabernet Sauvignon

Harvest Year: 2019

Alcohol: 14,3 % vol.

Vineyard organisation: The estate has 41.8 ha of Cabernet Sauvignon, 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 cutting method is simple Guyot. Green cuttings were made to reduce production to 5-6 tons/ha.

Vinification method: The grapes were harvested mechanically, a traditional maceration-fermentation was made in piston winemakers, followed by a maturation of 12 months in new French oak barrels.

Tasting notes: At first glance, it looks like an extremely tough Cabernet: strong, inky, full of gloomy, earthy, with burdock notes. But the aromas open quickly to all shades of black and red berries - raw, in jam or marmalade. The finish of the taste is dominated by jams and marmalades - raspberries, strawberries, currants, bitter cherries - and plum jam, with a little iodine and shades of overripe berries. Extremely long and nuanced aftertaste.

Recommended serving temperature: 16°C - 18°C. We recommend opening the bottle half an hour before serving and decanting the wine. Any deposits certify the minimum number of interventions that are made on the wine.