

INTERNATIONAL RECOGNITIONS

MILEZIM 2021

DOUBLE GOLD - Gillbert & Gaillard, Hong Kong, 2023
GOLD - Sakura Japan's Women Wine Awards, Tokyo, 2023

MILEZIM 2018

DIAMOND- Femmes et Vins du Monde, Monaco, 2021

MILEZIM 2017

DIAMOND- Femmes et Vins du Monde, Monaco, 2018
GOLD - Los Angeles International Wine Competition, 2018
GOLD - Vinalies Internationales, Paris, 2019
SILVER - Selections Mondial des Vins, Canada, 2018
SILVER - Sakura Japan's Women Wine Awards, Tokyo, 2019

MILEZIM 2011

88 Parker points, Wine Advocate nr.205/febr. 2013
DIAMOND – International Gastronomic Wines, France, Paris, 2020
SILVER - Concours Mondial de Brussels, Italia, 2015
SILVER - Femmes et Vins du Monde, Monaco, 2013
SILVER - Vinalies Internationales, Paris, 2013
SILVER - San Francisco International Wine Competition, 2012
BRONZE - Los Angeles International Wine Competition, 2013
MENTION - International Wine Challenge, Great Britain, 2013



DOMENIUL COROANEI
S E G A R C E A

Minima Moralia

HONESTY

Type of whine: White blend, dry

Variety: Viognier and Tămâioasă Românească

Harvest Year: 2021

Alcohol: 13 %

Vineyard organisation: The estate has 8 ha of Viognier and 16.4 ha of Tămâioasă Românească, planted with a density of 5,600 - 6,000 plants per hectare. The arrangement of the plants is from north to south, on a clay-limestone soil. The pruning mode is simple Guyot.

Vinification method: The grapes were harvested mechanically. Film maceration was used for both varieties. Part of Viognier matured in new acacia barrels for 6 months. The rest of Viognier and Tămâioasă Românească were matured in stainless steel tanks, on fine yeasts.

Tasting notes: The onset of this wine is extremely fresh, with green sensations, dominated by citrus (lime, lemon, vine), but this sensation actually hides a subtle richness of aromas, from the fleshy pulp of raw peaches and white plums to shades of white flowers and pollen. The influence of acacia barrels is felt both in the light, perfectly integrated notes of vanilla and in the body of the wine, which has become denser and silkier.

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