



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2019

DIAMOND NOVA (INOUBLIABLE) 91 points -

Femmes et Vins du Monde, Monaco, 2023

GOLD - Gillbert & Gaillard, Hong Kong, 2023

MILEZIM 2017

GOLD 86 points - Femmes et Vins du Monde, Monaco, 2022

GOLD - Concours ELLE a Table, France, 2022

GOLD - International Challenge Gilbert&Gaillard, France, 2022

MILEZIM 2013

SILVER - Femmes et Vins du Monde, Monaco, 2018

MILEZIM 2011

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

GOLD - Vinalies Internationales, Paris, 2015

GOLD - China Wine Awards, Hong Kong, 2014

GOLD - China Wine Awards, Hong Kong, 2016

SILVER - Los Angeles International Wine Competition, 2015

SILVER - Selections Mondiales des Vins, Canada, 2015

BRONZE - Challenge International du Vin, Bordeaux, 2015

MILEZIM 2008

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

GOLD - China Wine Awards, Hong Kong, 2012

SILVER - Vinalies Internationales, Paris, 2011

SILVER - Wine Tasting Competition, USA, 2011

SILVER - Decanter World Wine Awards, Great Britain, 2010

SILVER - Femmes et Vins du Monde, Monaco, 2011

BRONZE - International Wine and Spirits Competition, Great Britain, 2010

BRONZE - Challenge International du Vin, France, 2011

Vardo Range

PASSION OF THE EVENING

Type of whine: Red, dry

Variety: Fetească Neagră

Harvest Year: 2017

Alcohol: 14% vol.

Vineyard organisation: The estate has 12.9 hectares of Fetească Neagră, planted at a density of 5,600 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-fermentation in piston winemakers for almost two weeks.

The wine was then aged in French oak barrels of the first and second passage, for a variable period between 8 months and a year, depending on the type of barrel.

Tasting notes: Feteasca Neagră is one of the grapes that manages to essentially change its expression, copying the features of the place where they grow. In Segarcea this variety captures the terroir defined by rich soil and lots of sun, giving birth to a wine defined by extract and aromatic complexity. Alive, with an attack dominated by freshness, with tannins present but melted, this wine presents itself as a balanced and refined ensemble, with an evolution in the glass that goes from darker notes, acquired during the maturation in oak barrels, to explosive fruit notes. A long and comforting aftertaste, a little spicy, with a central note of red fruits.

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.