



# DOMENIUL COROANEI

## SEGARCEA

### Elite Range

#### MERLOT

**Type of wine:** Red, dry

**Variety:** Merlot

**Harvest year:** 2017

**Alcohol:** 14% vol.

**Vineyard organisation:** The estate has 25 hectares with Merlot, planted at a density of 5,000 plants per hectare. The plants have a disposition from north to south, on a calcareous chernozem type soil. The cutting mode is simple Guyot. For this range, plots with an average production of 10 tons/ha are chosen.

**Vinification method:** The grapes were harvested mechanically and macerated-fermented in piston winemakers with *remontage* for ten days. By properly managing the fermentation temperatures and the number of *remontages*, as well as that of the *delestage* technique, the aim was to obtain fruity wines with less tannins. The maturation was done mainly on stainless steel tanks and partly on French oak barrels of the second and third passage, for a period between 6 and 8 months.

**Recommended serving temperature:** 18°C - 20°C. Any deposits certify the minimum number of interventions that are made on the wine.