



DOMENIUL COROANEI

SEGARCEA

Elite Range

TĂMÂIOASĂ ROMÂNEASCĂ

Type of wine: White, dry

Variety: Tămâioasă Românească

Harvest year: 2020

Alcohol: 13 % vol.

Vineyard organisation: The domain has 16.4 hectares of vines with Tămâioasă Românească, with a density of 6,000 plants per hectare. The arrangement of the plants is from north to south, on a calcareous chernozem type soil. The pruning method is simple Guyot. Plots with a production of 8-10 to/ha were chosen for this range.

Vinification method: The grapes were picked by hand and removed from stems. The richness of aromas is found in the skin of the grapes and therefore, in order to extract it, a film maceration was made, for 24 hours, at temperatures between 8°-10° C. A light pressing followed and the obtained stum fermented slowly for 30 days in stainless steel tanks, at controlled temperatures between 15° and 18° C. The wine thus obtained was matured on fine yeasts.

Tasting notes: We made Tămâioasa Românească a dry wine, to properly appreciate its qualities - for no other reason than that a drop of residual sugar (left over from fermentation) would alter not only the evolution in the ageing process of the wine, but would even change the primary flavours of the grape. A wine that, even if it exults in mature aromas (honey, pollen, acacia), tells its story rather by its freshness and by the pigmented acidity of minerals - a clear plea in favor of a longer life than its connoisseurs predicted...

Recommended serving temperature: 10°-12° C. Any deposits certify the minimum number of interventions that are made on the wine.