



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2017

- **SILVER**- Los Angeles International Wine Competition, 2018

- **SILVER** - Selections Mondiales des Vins, Canada, 2018

MILEZIM 2014

- **GOLD** - China Wine Awards, Hong Kong, 2016

- **GOLD**- Challenge International du Vin, 2017

- **GOLD** – Vinalies Internationales, Paris, 2017

- **SILVER** - Muscats du Monde, France, 2017

- **SILVER**- Concours Mondial de Brussels, 2017

MILEZIM 2013

- **GOLD** - Muscats du Monde, France, 2014

- **GOLD**- Los Angeles International Wine Competition, 2014

- **GOLD** - Selections Mondiales des Vins, Canada, 2014

- **SILVER** - China Wine Awards, Hong Kong, 2014

- **SILVER** – Sakura "Japan Women's Wine Awards", Japan, 2016

- **BRONZE** - Decanter World Wine Awards, Great Britain, 2014

- **BRONZE** - International Wine Challenge, Great Britain, 2014

MILEZIM 2011

- **87 Parker points**, Wine Advocate nr.205/febr.2013

- **GOLD** – Vinalies Internationales, Paris, 2012

- **GOLD** - Los Angeles International Wine & Spirits Competition, 2012

- **SILVER** - Femmes et Vins du Monde, Monaco, 2012

- **SILVER** - Decanter World Wine Awards, Great Britain, 2012

- **SILVER** - Citadelles du Vin, France, 2012

- **BRONZE** - China Wine Awards, Hong Kong, 2012

MILEZIM 2010

- **SILVER** - Wine Tasting Competition, USA, 2011

MILEZIM 2008

- **MENTION** - Decanter World Wine Awards, Great Britain, 2010

Prestige Range — Blue Train

TAMÂIOASĂ ROMÂNEASCĂ

Type of whine: White, dry

Variety: Tămâioasă Românească

Harvest Year: 2021

Alcohol: 13 % vol.

Vineyard organisation: The estate has 16.4 hectares of Tămâioasă Românească, planted with a density of 6,000 plants per hectare. The pruning mode is simple Guyot. For this range, plots with an average production of 8 tons/ha are chosen.

Vinification method: The grapes, picked by hand, were peeled, crushed and kept for film maceration for 24 hours, at temperatures between 8° C - 10° C. A light pressing followed and the stum obtained fermented slowly for 30 days in stainless steel tanks, at controlled temperatures between 15°C - 18°C. The wine was matured on fine yeasts for 3-5 months.

Tasting notes: The Romanian tradition almost imperatively requires that Tămâioasa Roamanească be vinified sweet, or at least semi-sweet. In Segarcea this variety has been cultivated for a relatively short time, so we tried to experiment with all its expressions and the dry wine variety proved to be incredibly expressive, offering an incredible expression of the Oltenian land. The extremely complex bouquet goes from roses to the pulp of sweet fruits, from white flowers to the classic Muscat aromas. The strong and long taste proves to be refreshing, with an acidity that gives the vivacity that sets in motion the complex and full of structure ensemble that the aromatic levels give. As proof that dry winemaking was a good decision, the wine won the Gold Medal at the Vinalies Internationales 2012 competition in Paris.

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