



# DOMENIUL COROANEI

## SEGARCEA

### INTERNATIONAL RECOGNITIONS

#### MILEZIM 2022

**GOLD** - China Wine Awards, Hong Kong, 2023

#### MILEZIM 2021

**GOLD** – Sakura "Japan Women's Wine Awards", Japonia, 2022

**SILVER** - Vinalies Internationales, Paris, Franța, 2022

**SILVER** - Muscats du Monde, Bordeaux, 2022

#### MILEZIM 2020

**DIAMOND** - Femmes et Vins du Monde, Monaco, 91 puncte, 2021

**GOLD** – Concours des Vins Elle a Table, Franța, 2021

#### MILEZIM 2019

**GOLD** – Sakura "Japan Women's Wine Awards", Japonia, 2021

#### MILEZIM 2018

- **GOLD** – Sakura "Japan Women's Wine Awards", Japan, 2019

#### MILEZIM 2017

- **DIAMOND** - Femmes et Vins du Monde, Monaco, 2018

- **SILVER** - Muscats du Monde, Bordeaux, 2018

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

#### MILEZIM 2016

- **DOUBLE GOLD** - China Wine Awards, Hong Kong, 2019

- **GOLD** - China Wine Awards, Hong Kong, 2017

#### MILEZIM 2014

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

- **SILVER** - Muscats du Monde, France, 2016

#### MILEZIM 2013

- **DIAMOND** - Femmes et Vins du Monde, Monaco, 2016

- **GOLD** - Concours Mondial de Brussels, Belgium, 2016

- **GOLD** - Selections Mondiales des Vins, Canada, 2016

- **GOLD** - Vinalies Internationales, Paris, 2015

- **GOLD** - Mondial du Rose, Cannes, 2015

- **GOLD** - Mondial du Rose, Cannes, 2014

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

- **SILVER** - Challenge International du vin, Bordeaux, 2016

- **SILVER** - Mondial du Rose, Cannes, 2016

- **SILVER** - China Wine Awards, Hong Kong, 2015

- **SILVER** - Muscats du Monde, Bordeaux, 2015

- **SILVER** - Challenge International du Vin, Bordeaux, 2015

- **SILVER** - Los Angeles International Wine Competition, 2015

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

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

#### MILEZIM 2012

- **DIAMOND** - Femmes et Vins du Monde, Monaco, 2014

- **DOUBLE GOLD** - China Wine Awards, Hong Kong, 2013

- **GOLD** - Challenge International du Vin, Bordeaux, 2014

#### MILEZIM 2011

- **GOLD** - Challenge International du Vin, Bordeaux, 2012

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

- **SILVER** - Los Angeles International Wine Competition, 2012

- **SILVER** - International Wine Challenge, Great Britain, 2012

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

- **SILVER** - Muscats du Monde, France, 2012

- **SILVER** - Mondial du Rose, France, 2012

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

#### MILEZIM 2010

- **GOLD** - Selections Mondiales des Vin de Canada, 2011

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

- **SILVER** - Femmes et Vins du Monde, Monaco, 2011

## Prestige Range

### RARE VARIETIES COLLECTION

## TĂMĂIOASĂ ROZĂ

**Type of wine:** Rosé, semi-sweet.

**Variety:** Tămăioasă Roză, synonymous with Muscat Rouge de Frontignan. It is part of the same family as Tămăioasa Românească.

**Harvest Year:** 2022

**Alcohol:** 12,5 % vol.

**Vineyard organisation:** The estate has 13.3 ha of this variety, of which 1.3 ha is the mother plantation, of over 100 years old. Stalks for grafting were taken from this area and a new plantation of 12 ha was set up. The pruning mode is simple Guyot.

**Vinification method:** The grapes were harvested manually at a maturity level of 256 g of sugar/litre and cleaved. The richness of aromas is found in the skin of the berries and therefore, in order to extract it, a film maceration was made for 24 hours at temperatures between 8° C - 10° C. After maceration the color was also extracted. A light pressing followed and the stum obtained was fermented for 21 days in stainless steel tanks at controlled temperatures between 15° C - 18° C. To keep the remaining unfermented sugar, fermentation was stopped by rapid cooling to 5°-7° C.

**Tasting notes:** A variety saved from extinction that, simultaneously with the relaunch of the Segarcea vineyard after 2002, managed to find its international recognition in just a few years of existence on the market. The achievement is even greater as the jury, with an obvious inclination towards dry wines, considered this semi-sweet wine worthy of the highest distinction. The distinctive aromas - of well-cooked peach, white apricots and red berries - build a delicate but strong bouquet. The same aromas are found in the taste, but the finish leaves behind a long note of petals and rosejam.

**Recommended serving temperature:** 8°C - 10°C. Any deposits certify the minimum number of interventions that are made on the wine.