



# DOMENIUL COROANEI

## SEGARCEA

### INTERNATIONAL RECOGNITIONS

#### MILEZIM 2021

##### - DIAMOND NOVA (INOUBLIABLE) -

91 puncte - Femmes et Vins du Monde, Monaco, 2023

- GOLD - Selections Mondiales des Vins, Canada, 2023

#### MILEZIM 2020

- GOLD - International Challenge Gilbert & Gaillard, Franța, 2022

- SILVER 83 puncte - Femmes et Vins du Monde, Monaco, 2022

#### MILEZIM 2019

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

#### MILEZIM 2017

- DIAMOND - Femmes et Vins du Monde, Monaco, 2019.

#### MILEZIM 2014

- GOLD – Selections Mondiales des Vins, Canada, 2018
- SILVER – Vinalies Internationales, France, 2019
- SILVER – Los Angeles International Wine Competition, 2018

#### MILEZIM 2013

- DIAMOND – International Gastronomic Wine, France, Paris, 2020
- GOLD - China Wine Awards, Hong Kong, 2016
- SILVER - Femmes et Vins du Monde SILVER NOVA, Monaco, 2016
- SILVER – Los Angeles International Wine Competition, 2016
- BRONZE – Challenge International du Vin, France, 2016
- MENTION – Decanter World Wine Awards, Great Britain, 2016

## Prestige Range

### RARE VARIETIES COLLECTION

## VIOGNIER

**Type of wine:** Whine, dry

**Variety:** Viognier

**Harvest Year:** 2020

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

**Vineyard organisation:** The estate has 8 hectares of Viognier, planted with a density of 5,600 plants per hectare. The pruning mode is simple Guyot. For this range, plots with an average production of 9 - 10 t/ha are chosen.

**Vinification method:** The grapes were harvested mechanically, crushed and kept for film maceration at temperatures between 8° C - 10° C for 12 hours. A light pressing followed and slow fermentation in stainless steel tanks, at controlled temperatures between 13° C - 17° C. Part of the Viognier was matured in new acacia and oak barrels for 3-4 months. The rest of the Viognier was matured in stainless steel tanks, on fine yeasts.

**Tasting notes:** Along with Chardonnay and Pinot Gris, Viognier is one of the few white varieties capable of giving rise to high-density dry wines. It is quite rare as a monocepage, even in its area of origin, the Rhône Valley, its most famous expression being found in Condrieu wines. At Domeniul Coroanei Segarcea, the Viognier enjoyed almost spontaneous acclimatization and had remarkable results from the very first harvests. As a result, it was used in the early years exclusively for making the super-premium Princess Margareta white and Minima Moralia Honesty blends.

The maturation of the vines and the implicitly higher harvest allowed us to keep a part of the wine from the 2013 harvest for the Prestige Range. With perfectly integrated acidity and tannins, this Viognier is round, dense and friendly, with the aromas resulted from the interaction with the wood, but relatively discreet, preferring to highlight its native aromas, white fruit, vines and even a little citrus (pomelo, grapefruit) in the long and fresh finish.

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