



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

2011 vintage:
- 87 Parker Points, *Wine Advocate* no. 219/June 2015

GOLD

2011 vintage:
- Vinalies Internationales, Paris 2015

SILVER

2011 vintage:
- China Wine Awards, Hong Kong 2016
- Challenge International du Vin, Bordeaux 2015

BRONZE

2011 vintage:
- Los Angeles international Wine Competition, 2015
- China Wine Awards, Hong Kong 2014

Vardo Line

POWER OF WILL - PUTEREA VOINȚEI

type of wine Red, dry.

variety Blend of Cabernet Franc & Marselan

vintage 2011

organisation of the vineyard The Domain has 7 hectares of Cabernet Franc, planted at a density of 6.250 plants per hectare and 10 hectares of Marselan, planted at a density of 5.000 plants per hectare. The pruning type is single Guyot. For this line, plots are selected that yield 8 to 10 to/ha.

winemaking method The grapes are hand-harvested, de-stemmed, then maintained in maceration – fermentation, in piston winemakers, for two weeks. The wine is then aged in first and second use French and American oak barrels for a variable period of time, from 8 to 12 months, depending on the barrel type.

ALCOHOL	RESIDUAL SUGAR	pH	ACIDITY
14 %	< 2 G/L	3,4	5,7 G/L TARTARIC ACID

tasting notes An innovative blend, made of two French grapes originating in Bordeaux and Languedoc but almost absent in Romania. The result is a fresh, vigorous mostly masculine wine, with a lengthy speech, in which grapes defining different historical wine regions collaborate and each of them dominates in turn the aromatic character. Dense and layered, intense and lively, with a glyceric character resulting in sweet sensations, this wine is complex on the nose and on the palate and it becomes more and more expressive when aerated. Therefore decantation is recommended for 30 minutes, in order to enjoy its full expression.

recommended serving temperature 16°C-18°C. It is necessary to open the bottle half an hour before serving and the wine has to be decanted. The possible deposits certify the minimal intervention which is performed on the wine.