



Grape variety: Busuioacă de Bohotin

Wine Type: Dry Rose

Wine Region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 8°C

Alcohol %: 13.5

Total acidity (g/l): 5.92

Residual Sugar (g/l): 3.5



DOMENIILE
AVEREȘTI

Diamond Selection, Busuioaca de Averești , Dry Rose Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

Diamond Selection 0.75 L from Averești Domains is a premium collection of wines dedicated to Romanian grape varieties that have found their finest expression in the Averești vineyard. Zghihară, Busuioacă (vinified as dry, semi-sweet, and white), and Fetească Neagră have been carefully selected and crafted in a modern Averești style to share our joy of living with everyone.

Grape harvest

The grapes were harvested by hand in the morning until 10 am with great care, from selected plots, at a sugar content of 195 g/l.

Vinification

The grapes were destemmed without crushing and placed in the press for the maceration process, which lasted 12 hours at a temperature of 8-10 °C. After decantation, the clarified must was transferred to stainless steel tanks, where it was heated to 16 °C, then cooled to 12 °C. Fermentation lasted approximately 21 days.

Wine philosophy

AVERESTI is the key word that designates not just any Busuioacă , but only the original one, which has enjoyed the recognition of specialists and amateurs for decades (some say even centuries). The Busuioacă grapes here have found the best soil and climate conditions to express themselves gustatively and aromatically in a unique manner - often imitated, but never equaled. Here, in Averești , through the careful cultivation of several Busuioacă biotypes, seductive wines are born through freshness, intensity of taste and quality of aromas that set the reference standard for this variety.

Tasting notes

Intense aromas of dried basil complemented by floral notes. Taste dominated by white fruits in a delicate layer of rose petals and pink grapefruit. Elegant finish, with slightly spicy notes. The sugar concentration and high acidity complement each other so well that they allow the preservation of the aromas specific to the variety, but also meet the demands of dry wine drinkers.

Culinary associations

The combination with mature or fatty cheeses, but also with a spicier mix of grilled seafood, will perfectly complement the moments when you choose to enjoy the unmistakable Busuioacă de Averești .

Diamond Selection: The Joy of Living!



Grape variety: Busuioacă de Bohotin

Wine Type: Semi-sweet Roses

Wine Region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 8°C

Alcohol %: 12.2

Total acidity (g/l): 5.85

Residual Sugar (g/l): 38.4



DOMENIILE
AVEREȘTI

Diamond Selection, Busuioaca de Averești , Semisweet Rose Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

Diamond Selection 0.75 L from Averești Domains is a premium collection of wines dedicated to Romanian grape varieties that have found their finest expression in the Averești vineyard. Zghihară, Busuioacă (vinified as dry, semi-sweet, and white), and Fetească Neagră have been carefully selected and crafted in a modern Averești style to share our joy of living with everyone.

Grape harvest

The grapes were harvested by hand in the morning until 10 am with great care, from selected plots, at a sugar content of 230 g/l.

Vinification

The grapes were destemmed without crushing and placed in the press for the maceration process, which lasted 12 hours at a temperature of 8-10 °C. After decantation, the clarified must was transferred to stainless steel tanks, where it was heated to 16 °C, then cooled to 12 °C. Fermentation lasted approximately 21 days.

Wine philosophy

AVERESTI is the key word that designates not just any Busuioacă , but only the original one, which has enjoyed the recognition of specialists and amateurs for decades (some say even centuries). The Busuioacă grapes here have found the best soil and climate conditions to express themselves gustatively and aromatically in a unique manner - often imitated, but never equaled. Here, in Averești , through the careful cultivation of several Busuioacă biotypes, seductive wines are born through freshness, intensity of taste and quality of aromas that set the reference standard for this variety.

Tasting notes

Fresh aromas of rose and basil. Appetizing taste of ripe citrus and rose sweetness. Long, memorable finish.

Culinary associations

It is an excellent dessert or accompaniment, but also a companion for dishes with sweet and sour or spicy sauces.

Diamond Selection: The Joy of Living!



Grape variety: Busuioacă de Bohotin

Wine Type: Dry White

Wine Region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 8°C

Alcohol %: 13.5

Total acidity (g/l): 6.79

Residual Sugar (g/l): 1.6



DOMENIILE
AVEREȘTI

Diamond Selection, Busuioaca Blanc de Rose, Dry White Wine, 0.75 l - DOC Husi

Huși Vineyard | 2022

Range Description

Diamond Selection 0.75 L from Averești Domains is a premium collection of wines dedicated to Romanian grape varieties that have found their finest expression in the Averești vineyard. Zghihară, Busuioacă (vinified as dry, semi-sweet, and white), and Fetească Neagră have been carefully selected and crafted in a modern Averești style to share our joy of living with everyone.

Grape harvest

The grapes were harvested by hand in the morning until 10 am with great care, from selected plots, at a sugar content of 210 g/l.

Vinification

To obtain the white vinified Busuioacei , the entire vinification process was carried out at low temperatures. The freshly picked grapes were covered with dry ice to lower their temperature and then left for 12 hours in the cold (0 -1°C). The grapes were pressed whole for a very short time.

Wine philosophy

AVERESTI is the key word that designates not just any Busuioacă , but only the original one, which has enjoyed the recognition of specialists and amateurs for decades (some say even centuries). The Busuioacă grapes here have found the best soil and climate conditions to express themselves gustatively and aromatically in a unique manner - often imitated, but never equaled. Here, in Averești , we have perfected a white Busuioacă for the first time in Romania.

Tasting notes

Its exotic fruit aromas (passion fruit, papaya, melon) are enveloped in green basil. Tasting-wise, green basil predominates in this wine that captivates you with its firmness, pleasant acidity and long aftertaste.

Culinary associations

Its exotic aromas and balanced taste perfectly complement fish and seafood dishes. Experience the harmony between the delicate taste of white meat and the rich aromas of this wine, or transform a cheese platter into a sophisticated culinary experience with this wine.

Diamond Selection: The Joy of Living!



Diamond Selection, Fetească Neagră Barrique, Dry Red Wine, 0.75 l - DOC Huși

Huși Vineyard | 2022

Range Description

Diamond Selection 0.75 L from Averești Domains is a premium collection of wines dedicated to Romanian grape varieties that have found their finest expression in the Averești vineyard. Zghihară, Busuioacă (vinified as dry, semi-sweet, and white), and Fetească Neagră have been carefully selected and crafted in a modern Averești style to share our joy of living with everyone.

Grape harvest

The grapes were hand-picked from carefully selected plots, characterized by a sandy substrate, with infusions of stone and limestone, with a southeast exposure. The grapes were harvested at a sugar content of 230 g/l, in the second decade of October.

Vinification

The grapes were destemmed without crushing and loaded into macerators, where the maceration and fermentation process was closely monitored for 12 days. The alcoholic and malolactic fermentation was completed in stainless steel tanks, and the maturation took place in Romanian oak barrels for a minimum of 6 months.

Wine philosophy

This Fetească Neagră amazes with its elegant, completely unique character, which manages to delight, with its aromas, even the most demanding palates. It is a delight to taste every time, but especially when served at a temperature of 14 degrees Celsius, after a previous decantation of 20-30 minutes.

Tasting notes

Red wine, obtained from an authentic Romanian variety, Fetească Neagră, with notes of vanilla and chocolate. Taste dominated by dried plums and cherries, elegant finish, with slightly spicy notes.

Culinary associations

Good to pair with baked or grilled meats, antipasti with an assortment of cheeses and cold cuts, zahana dishes or pork ribs.

Grape variety: Fetească Neagră

Wine type: Dry Red

Wine Region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 14° C, decanter (20'-30')

Alcohol %: 14.6

Total acidity (g/l): 5.32

Residual Sugar (g/l): 0.8

Diamond Selection: The Joy of Living!



DOMENIILE
AVEREȘTI

Diamond Selection, Zghihara de Averesti , Dry White Wine, 0.75 l - DOC Husi

Huși Vineyard | 2023

Range Description

Diamond Selection 0.75 L from Averesti Domains is a premium collection of wines dedicated to Romanian grape varieties that have found their finest expression in the Averesti vineyard. Zghihară, Busuioacă (vinified as dry, semi-sweet, and white), and Fetească Neagră have been carefully selected and crafted in a modern Averesti style to share our joy of living with everyone.

Grape harvest

The grapes were harvested by hand in the morning until 10 am with great care, from selected plots, at a sugar content of 195 g/l.

Vinification

The grapes were macerated at low temperature for 24 hours. Subsequently, the grapes were destemmed without crushing and introduced into the press. The must was clarified naturally by gravity decantation at a temperature of 12 ° C. The clarified must was fermented in stainless steel tanks with selected yeasts.

Wine philosophy

Zghihara is an authentic Romanian variety whose history begins many centuries before the invasion of phylloxera. Its very name shows its belonging to the Moldavian area, more precisely Huși because when we refer to this variety we can only say that it is zghihăț (zglobiu/ gleeful), it wins you over with its simplicity, but also with the refinement acquired thanks to the care with which we vinify it.

Tasting notes

White wine, obtained from the authentic Romanian variety Zghihară de Huși , which opens with secondary aromas of jasmine and fennel followed by the primary aromas of the variety: green apple and gooseberry. High acidity that blends very well with the full and refreshing taste.

Culinary associations

This wine can be enjoyed at any time of the day. It is ideal as an aperitif and goes perfectly with fish dishes, seafood, white meat, as well as with soft mature cheese plates. It is also excellent with vegetarian dishes and salads.

Grape variety: Huși 's Zghihară

Wine Type: Dry White

Wine Region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 8-10°C

Alcohol %: 12

Total acidity (g/l): 6.07

Residual Sugar (g/l): 0.3

Diamond Selection: The Joy of Living!