



DOMENIILE
AVEREȘTI

Diamond Selection Magnum, Busuioacă de Averești , Dry Rose Wine, 1.5 l - DOC Huși

Huși Vineyard | 2023

Range Description

Diamond Selection Magnum 1.5 L features four exceptional wines: our renowned white Zghihară, two expressions of the beloved Busuioacă variety (vinified in dry and demi-dry styles) in the distinctive Averești Domains manner, and a round, elegant, truly distinctive Cabernet Sauvignon—showcasing our pride in red varieties, which are equally celebrated and successful.

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

AVEREȘTI 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 of mature or fatty cheeses, as well as a mix of grilled seafood, will perfectly complement the moments when you choose to enjoy the unmistakable Busuioacă de Averești .

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

Diamond Selection: The Joy of Living!



Grape variety: Busuioacă de Bohotin

Wine Type: Semi-dry Roses

Wine Region: Moldavia

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

Recommended serving temperature: 8°C

Alcohol %: 12.5

Total acidity (g/l): 7.2

Residual Sugar (g/l): 13



DOMENIILE
AVEREȘTI

Diamond Selection Magnum, Busuioacă de Averești , Semi-Sec Rose Wine, 1.5 l - DOC Huși

Huși Vineyard | 2023

Range Description

Diamond Selection Magnum 1.5 L features four exceptional wines: our renowned white Zghihară, two expressions of the beloved Busuioacă variety (vinified in dry and demi-dry styles) in the distinctive Averești Domains manner, and a round, elegant, truly distinctive Cabernet Sauvignon—showcasing our pride in red varieties, which are equally celebrated and successful.

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

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 and pink grapefruit, complemented by floral notes. Taste dominated by white fruits in a delicate layer of rose petals. Elegant finish, with slightly spicy notes.

Culinary associations

Pair it with grilled salmon or tuna tartare.

Diamond Selection: The Joy of Living!



DOMENIILE
AVEREȘTI

Diamond Selection Magnum, Zghihară de Averești , Dry White Wine, 1.5 l - DOC Huși

Huși Vineyard | 2023

Range Description

Diamond Selection Magnum 1.5 L features four exceptional wines: our renowned white Zghihară, two expressions of the beloved Busuioacă variety (vinified in dry and demi-dry styles) in the distinctive Averești Domains manner, and a round, elegant, truly distinctive Cabernet Sauvignon—showcasing our pride in red varieties, which are equally celebrated and successful.

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!



Grape variety: Cabernet Sauvignon

Wine Type: Dry Red

Wine Region: Moldavia

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

Recommended serving temperature: 16° C, decanter (20'-30')

Alcohol %: 14.4

Total acidity (g/l): 5.16

Residual Sugar (g/l): 1.6



DOMENIILE
AVEREȘTI

Diamond Selection Magnum, Cabernet Sauvignon, Dry Red Wine, 1.5 l - DOC Huși

Huși Vineyard | 2019

Range Description

Diamond Selection Magnum 1.5 L features four exceptional wines: our renowned white Zghihară, two expressions of the beloved Busuioacă variety (vinified in dry and demi-dry styles) in the distinctive Averești Domains manner, and a round, elegant, truly distinctive Cabernet Sauvignon—showcasing our pride in red varieties, which are equally celebrated and successful.

Grape harvest

The grapes were hand-picked from a carefully selected plot, characterized by a sandy substrate, with infusions of stone and limestone, and a southeast exposure.

Vinification

The grapes were destemmed without crushing and loaded into macerators, where the maceration and fermentation process was closely monitored for 12 days. The completion of alcoholic and malolactic fermentation took place in stainless steel vessels. Maturation was carried out in Romanian oak barrels for a minimum of 6 months. After the maturation period, the wine was transferred directly from the barrel to the bottle, without any other intermediate processes.

Wine philosophy

A round, elegant, and very special Cabernet Sauvignon that manages to delight with its aromas of dark chocolate and forest berries. Strong and aromatic, it is a wine that covers even the most demanding tastes, making it a delight to taste every time, but especially when served at a temperature of 16 degrees Celsius, after a previous aeration of 20-30 minutes.

Tasting notes

Strong aromas of blackcurrant, with hints of vanilla and wood. Taste dominated by dark chocolate, coffee, vanilla. Elegant, long finish with hints of spices.

Culinary associations

Accompanied by red meat dishes or a dark chocolate and berry cake.

Diamond Selection: The Joy of Living!