



**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 | 2024

### Range Description

Diamond Selection Magnum (1.5l) includes 4 wines: our famous white from Zghihață , two wines obtained by vinifying the much-loved Busuioacă variety in dry and demi-dry, in the unique manner of Domeniile Averești , and, because we also pride ourselves on red varieties, which are equally valued and successful, in the collection we also find a round, elegant, completely unique Cabernet Sauvignon.

### 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!**