



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

Total acidity (g/l): 7.42

Residual Sugar (g/l): 6.27



Diamond Selection, Busuioacă Blanc de Rose, Dry White Wine, 0.75 l - DOC Huși

Huși Vineyard | 2024

Range Description

Diamond Selection 0.75 l from Domeniile Averești is a premium selection of wines dedicated to Romanian varieties that have found their best expression in the Averești terroir. Zghihara , Busuioaca (vinified in dry, semi-sweet and white) and Feteasca Neagră have been carefully selected and valorized in a modern Averești style, to convey to everyone our joy of living.

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). 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!