



**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 %:** 11.1

**Total acidity (g/l):** 8.92

**Residual Sugar (g/l):** 43



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

Huși Vineyard | 2025

### 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 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 to them, but also a companion for dishes with sweet and sour or spicy sauces.

**Diamond Selection: The Joy of Living!**