



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, Busuioacă de Averești , Dry 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 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 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 .

Diamond Selection: The Joy of Living!