



DOMENIILE  
**AVEREȘTI**

## Diamond Selection, Cabernet Sauvignon Barrique, Dry Red Wine, 0.75 l - DOC Huși

Huși Vineyard | 2019



**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 %:** 14.5

**Total acidity (g/l):** 4.74

**Residual Sugar (g/l):** 0.89

### Range Description

Diamond Selection, the range dedicated to authentic Romanian varieties, takes a new step forward. Because the joy of living is expressed in many ways, the collection now opens its horizons to two international reference varieties. Chardonnay and Cabernet Sauvignon, patiently matured in Romanian oak barrels, join the range as an expression of the elegance, ambition and craftsmanship of Domenii Averești — wines with character, depth and refinement, created for moments that are truly worth celebrating.

### Grape harvest

The Cabernet Sauvignon grapes were hand-picked from a carefully selected plot, characterized by a sandy substrate, with infusions of stone and limestone, and a south-eastern exposure, favorable to a slow and uniform ripening of the grapes. The terroir contributes to the development of aromatic concentration, structure and elegance of tannins, defining the deep and expressive character of the wine.

### Vinification

The Cabernet Sauvignon grapes were destemmed without crushing and placed in macerators, where the maceration and fermentation process was carefully monitored for 12 days, in order to extract the color, aromas and tannic structure specific to the variety in a balanced way. The alcoholic and malolactic fermentation took place in stainless steel vessels, in order to preserve the expressiveness of the fruit and the balance of the wine. The maturation was carried out for a minimum of 6 months in Romanian oak barrels, during which the wine acquired complexity, depth and elegant notes of spices, vanilla and fine cocoa. After the maturation period, the wine was transferred directly from the barrel to the bottle, without any other intermediate processes, in order to preserve its authenticity and natural character.

### 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

Cabernet Sauvignon is a large and elegant wine, reinterpreted at Domeniile Averești in a refined style, which highlights both the expressiveness of the variety and the character of the terroir of Podgoria Huși . Maturation in Romanian oak barrels gives it depth, structure and complexity, shaping a wine with a distinct personality and remarkable balance. The intense aromas of forest berries, dark chocolate and fine spices harmoniously intertwine in a velvety and persistent taste, created for those who appreciate red wines with character, elegance and depth. Enjoyed at the right temperature and slightly aerated before serving, it fully reveals its refinement and expressiveness.

### Culinary associations

It pairs excellently with red meat dishes, game or mature cheeses, and its intense flavors elegantly complement dark chocolate and berry-based desserts.

Diamond Selection: The Joy of Living!