



Grape variety: Huși 's Zghihară

Wine Type: Dry White

Wine Region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 8-10°C

Alcohol %: 11.6

Total acidity (g/l): 6.82

Residual Sugar (g/l): 0.15



DOMENIILE
AVEREȘTI

Diamond Selection, Zghihară de Averești , Dry White 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 macerated at low temperature for 24 hours. Subsequently, the grapes were destemmed without crushing and introduced into the press. The must was clarified naturally by gravity decantation at a temperature of 12 ° C. The clarified must was fermented in stainless steel tanks with selected yeasts.

Wine philosophy

Zghihara is an authentic Romanian variety whose history begins many centuries before the invasion of phylloxera. Its very name shows its belonging to the Moldavian area, more precisely Huși because when we refer to this variety we can only say that it is zghihăț (zglobiu/ gleeful), it wins you over with its simplicity, but also with the refinement acquired thanks to the care with which we vinify it.

Tasting notes

White wine, obtained from the authentic Romanian variety Zghihară de Huși , which opens with secondary aromas of jasmine and fennel followed by the primary aromas of the variety: green apple and gooseberry. High acidity that blends very well with the full and refreshing taste.

Culinary associations

This wine can be enjoyed at any time of the day. It is ideal as an aperitif and goes perfectly with fish dishes, seafood, white meat, as well as with soft mature cheese plates. It is also excellent with vegetarian dishes and salads.

Diamond Selection: The Joy of Living!