



Grape variety: Busuioacă de Bohotin

Wine Type: Semi-dry Roses

Wine region: Moldavia

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

Recommended serving temperature: 8-10 °C

Alcohol %: 12.5

Total acidity (g/l): 7.2

Residual Sugar (g/l): 13



DOMENIILE
AVEREȘTI

Herb, Busuioacă de Bohotin , Semi-dry Rose Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

The Herb collection celebrates the undeniable value of aromatic wines from Romanian varieties, revealing delicate aromas of aromatic plants enhanced by a unique freshness. The diversity of the collection, the originality of the blends, and the vibrant aromas are designed for those eager to discover authentic Romanian flavors reinterpreted in a modern style. From the first sip, you'll understand why this selection is named Herb.

Grape harvest

The grapes were harvested at a sugar content of minimum 210 g/l.

Vinification

The grapes were harvested by hand, destemmed without crushing and macerated at low temperatures. The resulting must was clarified by gravity for 32 hours. Fermentation took place at controlled temperatures in stainless steel tanks for 20 days.

Wine philosophy

In the Herb collection, you will find a Busuioacă for everyone, Unique, Aromatic and Easy to Enjoy.

Tasting notes

Intense pink wine, impresses with its dominant aromas of basil complemented by notes of muscat. The fresh taste, with subtle tones of cherries and sweet apples, ends with a delicate finish, with notes of rose. It is a refined and memorable wine, with a vibrant and delicate character

Culinary associations

Suitable with cheeses, and baked or grilled chicken dishes.

HERB: Delicious Wines with Unique Flavors!



Grape variety: Fetească Neagră and Busuioacă de Bohotin

Wine Type: Dry Red

Wine region: Moldavia

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

Recommended serving temperature: 12-14°C

Alcohol %: 14.5

Total acidity (g/l): 4.87

Residual Sugar (g/l): 0.36



DOMENIILE
AVEREȘTI

Herb, Fetească Neagră and Busuioacă de Bohotin , Dry Red Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

The Herb collection celebrates the undeniable value of aromatic wines from Romanian varieties, revealing delicate aromas of aromatic plants enhanced by a unique freshness. The diversity of the collection, the originality of the blends, and the vibrant aromas are designed for those eager to discover authentic Romanian flavors reinterpreted in a modern style. From the first sip, you'll understand why this selection is named Herb.

Grape harvest

The grapes were harvested at a sugar content of minimum 195g/l.

Vinification

The grapes were harvested manually, then destemmed without crushing and macerated at low temperatures. For Busuioacă de Bohotin variety, maceration was carried out in rotating tanks for 24 hours. Fetească Neagră grapes were macerated in macerators for 10 days, with a slight decrease in temperature at the beginning and a slight increase towards the end. Fermentation took place in stainless steel tanks.

Wine philosophy

Fetească Neagră and Busuioacă de Bohotin form a unique blend. The combination of these two varieties creates an aromatic red wine, with a full and cheerful taste, characterized by rustic notes.

Tasting notes

Red wine with explosive aromas of wild berries, complemented by fine earthy nuances. Full and cheerful taste, with rustic notes, ranging from fresh fruit to jam tones. Fruity finish, well accentuated by a pleasant acidity

Culinary associations

It is served with veal or suckling pig.

HERB: Delicious Wines with Unique Flavors!



Grape variety: Muscat Ottonel and Sauvignon Blanc

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 %:

Total acidity (g/l):

Residual Sugar (g/l):



DOMENIILE
AVEREȘTI

Herb, Muscat Ottonel and Sauvignon Blanc, Dry White Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

The Herb collection celebrates the undeniable value of aromatic wines from Romanian varieties, revealing delicate aromas of aromatic plants enhanced by a unique freshness. The diversity of the collection, the originality of the blends, and the vibrant aromas are designed for those eager to discover authentic Romanian flavors reinterpreted in a modern style. From the first sip, you'll understand why this selection is named Herb.

Grape harvest

The grapes were harvested at a sugar content of minimum 195g/l.

Vinification

The grapes were harvested manually, destemmed without crushing and macerated at low temperatures. For the Muscat Ottonel variety, maceration was carried out in tanks for 12 hours and the Sauvignon Blanc grapes were macerated for 6 hours in presses. The resulting must was clarified by gravity for 36 hours. Fermentation took place in stainless steel tanks.

Wine philosophy

By combining the herbaceous notes of Sauvignon Blanc with the muscat notes of Muscat Ottonel, we came up with this aromatic, full-bodied blend, perfect for summer evenings, for a dinner with fish and seafood.

Tasting notes

Pale yellow wine, with a special freshness, specific to the Averești microclimate, where the notes of Muscat Ottonel harmoniously intertwine with those of blackcurrant. The ample and slightly crunchy taste, with a medium-long and citrusy finish, offers a gentle sensation of cooling the palate. It is a balanced and aromatic blend, which delights the senses with its fresh complexity.

Culinary associations

Together with seafood and fish dishes, pasta in white sauce, risotto.

HERB: Delicious Wines with Unique Flavors!



Grape variety: Romanian Tam and Sauvignon Blanc

Wine Type: Semi-dry White

Wine region: Moldavia

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

Recommended serving temperature: 10-12°C

Alcohol %:

Total acidity (g/l):

Residual Sugar (g/l):



DOMENIILE
AVEREȘTI

Herb, Tam.Romaneasca and Sauvignon Blanc, Semi-dry White Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

The Herb collection celebrates the undeniable value of aromatic wines from Romanian varieties, revealing delicate aromas of aromatic plants enhanced by a unique freshness. The diversity of the collection, the originality of the blends, and the vibrant aromas are designed for those eager to discover authentic Romanian flavors reinterpreted in a modern style. From the first sip, you'll understand why this selection is named Herb.

Grape harvest

The grapes were harvested at a sugar content of minimum 195g/l.

Vinification

The grapes were harvested manually, destemmed without crushing and macerated at low temperatures. For Tămăioasă Românească variety, maceration was carried out for 10 hours, and for Sauvignon Blanc for 6 hours. The must was decanted by gravity for 36 hours. Fermentation took place in stainless steel tanks.

Wine philosophy

By combining the herbaceous notes of Sauvignon Blanc with the muscat notes of Muscat Ottonel, we came up with this aromatic, full-bodied blend, perfect for summer evenings, for a dinner with fish and seafood.

Tasting notes

Straw-yellow wine, fresh with aromas of elderberry and light floral nuances. The taste reveals notes of nuts and polyfloral honey, slightly sweet, well balanced by the pleasant acidity, which gives this wine a special character.

Culinary associations

Accompanied by a fatty fish (butterfish) in white sauce or sorbet.

HERB: Delicious Wines with Unique Flavors!



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: 8-10 °C

Alcohol %: 12.2

Total acidity (g/l): 5.92

Residual Sugar (g/l): 34.5



DOMENIILE
AVEREȘTI

Herb, Busuioacă de Bohotin , Semisweet Rose Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

The Herb collection celebrates the undeniable value of aromatic wines from Romanian varieties, revealing delicate aromas of aromatic plants enhanced by a unique freshness. The diversity of the collection, the originality of the blends, and the vibrant aromas are designed for those eager to discover authentic Romanian flavors reinterpreted in a modern style. From the first sip, you'll understand why this selection is named Herb.

Grape harvest

The grapes were harvested at a sugar content of at least 230g/l.

Vinification

The grapes were harvested by hand, destemmed without crushing and macerated at low temperatures. The resulting must was clarified by gravity for 32 hours. Fermentation took place at controlled temperatures in stainless steel tanks for 20 days.

Wine philosophy

In the Herb collection, you will find a Busuioacă for everyone, Unique, Aromatic and Easy to Enjoy.

Tasting notes

Pale pink wine with aromas of basil and grapefruit complemented by notes of rose. The acidity well integrated into the body of the wine provides the perfect balance. The aftertaste is long, delicate and aromatic, with a finish of nectarines and traces of basil.

Culinary associations

Along with sweet and sour dishes or desserts.

HERB: Delicious Wines with Unique Flavors!