



**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 reveals to us the undeniable value of aromatic wines from Romanian varieties and reveals to us fine aromas of aromatic plants, delicate, enhanced by a unique freshness. The diversity of the collection, the originality of the blends, the vibrant aromas, all were designed with the tastes and expectations of those who want to discover authentic Romanian values reinterpreted in a modern style in mind. Right from the first tasting, you will understand why this selection bears the name 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 Averesti 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!**