



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 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 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!