



Grape variety: The Husi Zghihara

Wine Type: Dry White

Wine Region: Moldavia

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

Recommended serving temperature: 8-10°C

Alcohol %: 12

Total acidity (g/l): 6.07

Residual Sugar (g/l): 0.3



DOMENIILE
AVEREȘTI

Nativus, Zghihara de Averești , Dry White Wine, 0.75 l - DOC Husi

Huși Vineyard | 2023

Description Range

NATIVUS, as its name suggests, embodies the 100% natural expression of the Averești terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Vineyard - Grapes

The grapes were harvested in the morning, manually with great care, at a sugar content of 195g/l.

Vinification

The grapes were harvested in the morning and introduced into the press, where a short pressing and low pressure was carried out. The must was decanted by gravity at cold. The must was fermented in stainless steel tanks at a controlled temperature and the young wine obtained was kept on the fine lees until March, to gain additional structure and volume.

Wine philosophy

Zghihara is a remarkable variety, a wild nobleman with a strong personality, rooted in the lands of Huși for thousands of years. Combined with the mastery of the winemaker, it gives birth to this unprecedented wine.

Tasting notes

It is a wine with pleasant, but discreet aromas of green apples, limes and gooseberries.

Culinary associations

A perfect appetizer, but also a very good accompaniment to fish and seafood dishes.

NATIVUS: Expression of Terroir!



Grape variety: Aligote

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 %: 13.1

Total acidity (g/l): 6.3

Residual Sugar (g/l): 0.81



DOMENIILE
AVEREȘTI

Nativus, Aligote de Averești , Dry White Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

NATIVUS, as its name suggests, embodies the 100% natural expression of the Averești terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Grape harvest

The grapes were harvested manually in the morning, at a sugar content of 195g/l.

Vinification

The harvested grapes were introduced into the press, where a short pressing and low pressure was performed. The must was decanted by gravity at cold. The must was fermented in stainless steel tanks at controlled temperature.

Wine philosophy

Originally from the French region of Burgundy, Aligote found its own identity at Domeniile Averești , thanks to the terroir that gives it its specific natural acidity.

Tasting notes

A greenish-yellow wine, it impresses with its high minerality and grassy aromas. It has notes of gooseberries, green apples, citrus fruits and a long, slightly sweet finish with a taste of ripe peaches. This Aligoté is a fresh, refreshing and vibrant wine.

Culinary associations

Good to pair with white meat, fish and seafood.

NATIVUS: Expression of Terroir!



Grape variety: 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 %: 12.5

Total acidity (g/l): 6.6

Residual Sugar (g/l): 1



DOMENIILE
AVEREȘTI

Nativus, Sauvignon Blanc de Averești , Dry White Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

NATIVUS, as its name suggests, embodies the 100% natural expression of the Averești terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Grape harvest

The grapes were harvested manually in the morning, at a sugar content of 195g/l.

Vinification

The harvested grapes were introduced into the press, where a short pressing and low pressure was performed. The must was decanted by gravity at cold. The must was fermented in stainless steel tanks at a controlled temperature.

Wine philosophy

One of the most planted varieties in the world, "Albul Salbatic" from Domeniile Averești demonstrates year after year the power of the terroir and the mastery of the winemaker, earning its place among the most appreciated varieties in the portfolio.

Tasting notes

A greenish-yellow wine, Sauvignon Blanc impresses with intense aromas of jasmine flowers and evolved notes of passion fruit, melon and a delicate touch of white peaches. Generous and velvety, with a strong personality, this Sauvignon Blanc is distinguished by a vibrant and complex character.

Culinary associations

Good to pair with white poultry, fish and seafood, mature goat cheeses.

NATIVUS: Expression of Terroir!



Grape variety: Traminer

Wine Type: Semisweet White

Wine Region: Moldavia

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

Recommended serving temperature: 8-10°C

Alcohol %: 13

Total acidity (g/l): 6.22

Residual Sugar (g/l): 38.4



DOMENIILE
AVERESTI

Nativus, Traminer de Averesti , Semisweet White Wine, 0.75 l - DOC Husi

Huși Vineyard | 2023

Description Range

NATIVUS, as its name suggests, embodies the 100% natural expression of the Averesti terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Vineyard - Grapes

The grapes were harvested in the morning, manually with great care, at a sugar content of 230 g/l.

Vinification

The grapes were harvested in the morning and placed in the press, where a long, low-pressure pressing was performed. The must was decanted by gravity at cold. The must was fermented in stainless steel tanks at a controlled temperature.

Wine philosophy

Traminer, or the queen of aromatic varieties, as it is also called, originates in northern Italy, close to the Austrian border. The clay soil that allows it to express itself to its fullest, and which we have at Domeniile Averesti , made us create this wine in which you will find the nuances of muscat and tropical fruits. A fresh wine, with a strongly fragrant taste, robust, tender and generous.

Tasting notes

A golden yellow wine, Nativ Traminer impresses with its rich aromas of tropical fruits such as mango and pineapple, and floral notes of acacia flowers. It has a pleasant vegetal aroma and a balanced sweetness on the finish, complemented by a fresh acidity. Generous and tender, this Traminer offers a complex and elegant tasting experience.

Culinary associations

It pairs well with seafood, spicy dishes, fruit salads and rose jam.

NATIVUS: Expression of Terroir!



Grape variety: Chardonnay

Wine Type: Dry White

Wine Region: Moldavia

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

Recommended serving temperature: 8-10°C

Alcohol %: 13.5

Total acidity (g/l): 6.15

Residual Sugar (g/l): 4.46



DOMENIILE
AVEREȘTI

Nativus, Chardonnay de Averesti , Dry White Wine, 0.75 l - DOC Husi

Huși Vineyard | 2023

Description Range

NATIVUS, as its name suggests, embodies the 100% natural expression of the Averesti terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Vineyard - Grapes

The grapes were harvested in the morning, manually with great care, at a sugar content of 195g/l.

Vinification

The grapes were harvested in the morning and placed in the press, where a short, low-pressure pressing was performed. The must was decanted by gravity at cold. The must was fermented in stainless steel tanks at a controlled temperature. Later, half of the quantity was placed in oak barrels, where it was aged for 6 months. Finally, the integration of the 2 components was achieved: one fresh and one barrique.

Wine philosophy

The combination of the two components, one fresh and one barrique, gave birth to this captivating wine, a carefully constructed contradiction, which although young, fresh and cheerful is also mature, complex and profound. A wine, a repeatable experience!

Tasting notes

A golden yellow wine, Chardonnay stands out for its complex aromas of acacia flowers and light oak nuances, which complement the ample and elegant taste, enhanced by the wine's barrique component. The medium acidity suggests that the grapes were harvested at full maturity, and the final notes are similar to buttery ripples that pleasantly envelop the palate.

Culinary associations

Along with seafood, vegetarian dishes or salmon, cheese and raisin pies, creamy cheeses, dishes with white sauces.

NATIVUS: Expression of Terroir!



Grape variety: Merlot Roses

Wine Type: 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

Total acidity (g/l): 6.37

Residual Sugar (g/l): 5.1



DOMENIILE
AVEREȘTI

Nativus, Rose de Averești , Dry Rose Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

NATIVUS, as its name suggests, embodies the 100% natural expression of the Averești terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Grape harvest

The grapes were harvested manually in the morning, at a sugar content of 195g/l.

Vinification

The harvested grapes were introduced into the press, where a short pressing and low pressure was performed. The must was decanted by gravity at cold. The must was fermented in stainless steel tanks at controlled temperature.

Wine philosophy

Rosé wines have become very popular in recent years due to their taste and adaptability, regardless of the season and culinary pairing. This Merlot rosé, whether tasted on a hot summer day, at dinner, at night in the club or in front of the fireplace in winter, is always a good choice.

Tasting notes

A pale pink wine, Nativus Rosé de Averești combines the delicate body of a Rosé with the strong aromas of Merlot. Floral notes blend harmoniously with the nuances of berries, creating an expressive Rosé with a memorable personality. Its well-balanced acidity amplifies the aromas and contributes to a fresh and refined finish.

Culinary associations

Good to pair with poultry with vegetable garnish, seafood with aromatic greens and fruit dessert.

NATIVUS: Expression of Terroir!



Grape variety: Fetească Neagră

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): 5.17

Residual Sugar (g/l): 1.4



DOMENIILE
AVEREȘTI

Nativus, Fetească Neagră de Averești , Dry Red Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

NATIVUS, as its name suggests, embodies the 100% natural expression of the Averești terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Grape harvest

The grapes were hand-harvested at a sugar content of 240g/l when the seeds became ripe.

Vinification

The grapes picked in the morning were put into the press for maceration. The maceration was done for 15 days, with a slight cooling. Towards the end of the maceration-fermentation, when the wine is transferred to the fermentation tanks, the malolactic fermentation is also initiated.

Wine philosophy

The most notorious Romanian grape variety finds its typical expression in this wine for the Averești terroir. No detail was left to chance and from vineyard to bottle the aim was to create a memorable wine that honors the variety and the area where it comes from.

Tasting notes

A dark red wine with ruby reflections, Feteasca Neagră stands out for its complex aromas of plums, magiun and sour cherry compote, with subtle smoke nuances in the background. The taste presents rustic notes, characteristic of red grapes grown in cooler areas, dominated by red berries and black cherries. The aroma includes a slight accent of white pepper, typical of red wines from high altitude areas.

Culinary associations

Good to pair with spicy meats, pork chops, zahana dishes, pork ribs.

NATIVUS: Expression of Terroir!



Grape variety: Sauvignon Blanc, Muscat Ottonel and Romanian Tămâioasa .

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 %: 11.7

Total acidity (g/l): 6.22

Residual Sugar (g/l): 7.01



DOMENIILE
AVEREȘTI

Nativus, Cuvee de Averesti , Semi-dry White Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

NATIVUS, as its name suggests, embodies the 100% natural expression of the Averesti terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Grape harvest

The grapes were harvested manually in the morning, at a sugar content of 210g/l.

Vinification

The harvested grapes were introduced into the press, where a short pressing and low pressure was performed. The must was decanted by gravity at cold. The must was fermented in stainless steel tanks at a controlled temperature.

Wine philosophy

The strength of the Sauvignon Blanc is tempered by the aromas of Muscat Ottonel and Tamaioasa Romaneasca, and thus we have a balanced wine, with a high acidity supported by a residual sugar at the lower limit of the semi-dry, aromatic, with a long aftertaste. It is a wine that awakens a special interest in the senses and a deep gratitude for the beauty of life.

Tasting notes

A pale yellow wine, this blend combines the strength of Sauvignon Blanc with the delicate aromas of Muscat Ottonel and Tămâioasa Românească. Notes of elderflower, passion fruit and white peaches blend with accents of walnuts, apricots and polyfloral honey. The taste is balanced, with pleasant acidity and a long, velvety finish, offering a vibrant and memorable tasting experience.

Culinary associations

With salmon, clams or sorbet.

NATIVUS: Expression of Terroir!



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: 10-12°C

Alcohol %: 12.2

Total acidity (g/l): 5.85

Residual Sugar (g/l): 38.4



DOMENIILE
AVEREȘTI

Nativus, Busuioacă de Averești , Semisweet Rose Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

Range Description

NATIVUS, as its name suggests, embodies the 100% natural expression of the Averești terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Grape harvest

The grapes were harvested manually in the morning, at a sugar content of 230 g/l.

Vinification

The harvested grapes were introduced into the press, where a short pressing and low pressure was performed. The must was decanted by gravity at cold. The must was fermented in stainless steel tanks at a controlled temperature.

Wine philosophy

The story of Bohotin Busuioacei is lost in the mists of time, it is said that it is thousands of years old, that it was the wine of Stephen the Great, that there was very little initially, only a few dozen barrels and that very little wine was made and it was only released for special events, which made it memorable, amazing. We propose you to have a memorable experience with this wine and enjoy the aromas that have delighted important personalities in the history and culture of Romania and beyond.

Tasting notes

An intense pink wine, Busuioacă de Bohotin impresses with its vibrant and complex aroma, with dominant notes of basil, wildflowers, roses and ripe citrus. It has a sweet-sour taste, with a pleasant texture and a persistent finish, which underlines its unique and refined character.

Culinary associations

Good to pair with sweet-sour and/or spicy dishes and desserts: cakes, pastries, cookies.

NATIVUS: Expression of Terroir!