



Grape variety: Chardonnay

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 %: 13.6

Total acidity (g/l): 6.22

Residual Sugar (g/l): 0.5



DOMENILE
AVEREȘTI

Nativus, Chardonnay from Averești , Dry White Wine, 0.75 l - DOC Huși

Huși Vineyard | 2024

Range Description

NATIVUS, a range that, as its name suggests, represents the 100% natural expression of the Averești terroir and the rich symbols 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-term, 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 introduced into oak barrels, where it was aged for 6 months. Finally, the integration of the 2 components was achieved: one fresh and one with barrique.

Wine philosophy

The combination of the two components, one fresh and one with 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!