



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 %: 13.5

Total acidity (g/l): 5.02

Residual Sugar (g/l): 12.9



DOMENIILE
AVEREȘTI

Nativus, Cuvée de Averesti , Semi-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 Averesti terroir and the rich symbols 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!