



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 %: 14.7

Total acidity (g/l): 5.17

Residual Sugar (g/l): 1.2



DOMENIILE
AVEREȘTI

Nativus, Fetească Neagră de Averești , Dry Red 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 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!