



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 %: 14

Total acidity (g/l): 6.15

Residual Sugar (g/l): 2.71



DOMENIILE
AVEREȘTI

Nativus, Sauvignon Blanc de 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 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!