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**Grape variety:** Huși 's Zghihară

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**Wine Type:** Dry White

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**Wine region:** Moldavia

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

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**Recommended serving temperature:** 8-10°C

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**Alcohol %:** 12

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**Total acidity (g/l):** 6.15

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**Residual Sugar (g/l):** 0.5

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DOMENIILE  
**AVEREȘTI**

## Z.indi, Huși Zghihară , Vinified with Wild Yeast, Dry White Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

### Range Description

Z.INDI is wild, singular, genuine, beautiful and direct, or so we see it.

### Grape harvest

The plots chosen for the production of this type of wine have calcareous skeletal soils, with a southeast exposure and a slope of 2 - 3 degrees, which allowed minimal intervention on the vines. The grapes were harvested by hand, with a sugar content of 195 g/l.

### Vinification

The grapes were harvested on cool mornings, after the dew had lifted and without being exposed to strong sunlight, in order to preserve the natural microflora. They entered the processing process directly at a temperature of 15-16 degrees Celsius. The must was fermented in stainless steel tanks at a temperature of 16-18 degrees Celsius.

### Wine philosophy

Zghihara is an authentic Romanian variety, with a history that dates back many centuries, even before the invasion of phylloxera. Its name reflects the connection with the Moldovan area, especially with Huși , where this variety is described as zghihăț (zglobiu/ gleeful). It conquers you with its authenticity, but also with its novelty among the old Romanian varieties. We chose to demonstrate the complex potential of the variety through Z.Indi, emphasizing a new expression that particularly capitalizes on its "wild" side. Vinified with indigenous yeasts (spontaneous microflora, unique to the area where the variety is grown) Z.indi is wild, singular, genuine, beautiful and direct, or so we see it. Convince yourself by trying it.

### Tasting notes

Pale lemon-yellow color, almost transparent. The smell is floral (hay, wildflowers), but culminates in a full and refreshing taste in which you can feel fruity notes of green apple, gooseberry, the primary notes of the variety. The aftertaste is short to medium, with a citrus and slightly bitter finish.

### Culinary associations

It is perfect as an appetizer and goes well with dishes from the neo-Romanian cuisine.

**Z.INDI: wild, singular, genuine! Convince yourself by trying it!**