



BUSUIOACĂ DE BOHOTIN semi-dry - HERB

Harvest 2018

Variety Busuioacă de Bohotin - Protected Designation of Origin "Huși"

Wine Type Medium-dry Rose

Area Domeniile Averești – Huși Vineyard

Vine - Grapes

The grapes were carefully harvested manually at a minimum sugar content of 195g / l, then grapes removed from the grape cluster without crushing. The grapes were cooled to a temperature of 10 ° C and then press macerated for 6-8 hours.

Wine-making

Maceration was carried out for 24 hours in cold presses at 8-10 ° C under inert gas protection. The resulting grape juice is gravitationally clarified at a temperature of 12 ° C for 32 hours. The fermentation takes place in stainless steel tanks at a temperature of 12-14 ° C. The sugar content is achieved by ceasing the alcoholic fermentation by cooling to 4-6 ° C.

Tasting notes

Dominant flavors of basil filled with muscat notes. Fresh taste with subtle cherry and sweet apple tones. Delicate finish, with notes of rose.

Best served Chilled at 10 - 12 ° C, along with cheese, chicken.

Wine

Alc (% vol.) 13.50%

Sugar (g/l) 9.7

AcT (total acidity) 6.22

AcV (volatile acidity) 0.46

Batch 28

EAN/ bar code 5941978100901

No. of bottles: box / pallet 6 / 360 bottles

No box / row 15 box / row

No row / pallet 4 row / pallet

Weight box / pallet 9,36 kg / 586 kg