



## BUSUIOACĂ DE BOHOTIN dry - HERB

Harvest 2019

<b>Variety</b>	<b>Busuioacă de Bohotin</b> - Protected Designation of Origin "Huși"
<b>Wine Type</b>	Dry Rose
<b>Area</b>	Domeniile Averești – Huși Vineyard
<b>Vine - Grapes</b>	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.
<b>Wine-making</b>	Maceration for 6 hours in cold presses at 8-10 ° C temp, under inert gas protection. The resulting free run grape juice is gravitationally clarified at a temperature of 12 ° C for 32 hours. Fermentation takes place in stainless steel tanks for 20 days at a temperature of 12-14 ° C.
<b>Tasting notes</b>	Well-matured basil aromas and aerial rose accents. The taste is a balance between the notes of rose and grapefruit, which make up the sensation of freshness of the wine. The long finish, pleasant with sweet red fruit sensations.
<b>Best served</b>	Chilled at 10 - 12 ° C, along with seafood, fish.
<b>Wine</b>	
<b>Alc (% vol.)</b>	14.00%
<b>Sugar (g/l)</b>	6.8
<b>AcT (total acidity)</b>	6
<b>AcV (volatile acidity)</b>	0.38
<b>Batch</b>	4.1
<b>EAN/ bar code</b>	5941978100895
<b>No. of bottles: box / pallet</b>	6 / 360 bottles
<b>No box / row</b>	15 box / row
<b>No row / pallet</b>	4 row / pallet
<b>Weight box / pallet</b>	9,36 kg / 586 kg