



## CHARDONNAY DE AVEREȘTI - NATIVUS

Harvest 2018

<b>Variety</b>	<b>Chardonnay</b> - Protected Designation of Origin "Huși"
<b>Wine Type</b>	Dry White
<b>Area</b>	Domeniile Averești – Huși Vineyard
<b>Vine - Grapes</b>	The grapes were carefully harvested manually at a sugar content of at least 195g / l, then grapes removed from the grape cluster without crushing. The grapes are cooled to a temperature of 10 ° C and then pressed for maceration for 6-8 hours.
<b>Wine-making</b>	After the 24-hour gravitational decantation, the the juice was fermented in stainless steel vessels at 12 ° C for 21 days. Subsequently half of the quantity was placed in oak barriques, where it matured for 6 months. Finally, the integration of the two components was achieved: fresh and barriated.
<b>Tasting notes</b>	Complex flavours of acacia flowers, with light oak shades, complementing the ample, elegant taste enhanced by the barricated wine component. Acidity is not too high, average, proof that grapes were harvested at full maturity. The final touches are like buttery waves that nicely embrace the palate.
<b>Best served</b>	Well-cooled (8-10 ° C), along pork, beef and spicy food.
<b>Wine</b>	
<b>Alc (% vol.)</b>	13.00%
<b>Sugar (g/l)</b>	5.4
<b>AcT (total acidity)</b>	6
<b>AcV (volatile acidity)</b>	0.2
<b>Batch</b>	1
<b>EAN/ bar code</b>	5941978100871
<b>No. of bottles: box / pallet</b>	6 / 330 bottles
<b>No box / row</b>	11 box / row
<b>No row / pallet</b>	5 row / pallet
<b>Weight box / pallet</b>	9,36 kg / 540 kg
<b>Awards 2020 (harvest 2019)</b>	Gold Medal - International Wine Contest Bucharest 2019
<b>Awards 2019 (harvest 2018)</b>	Silver Medal - International Wine Contest Bucharest 2017