



FETEASCĂ NEAGRĂ + BUSUIOACĂ DE BOHOTIN - HERB

Harvest 2016

Variety	Fetească Neagră + Busuioacă de Bohotin - Protected Designation of Origin "Huși"
Wine Type	Dry Red
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	Macerating the Busuioaca de Bohotin variety was done in rotating tanks for 24 hours at 8 ° C. Maceration – fermentation of Black Feteasca grapes was done in macerators at 21 ° C for 10 days, with a slight decrease in temperature at first, and then a slight increase in temperature to the end.
Tasting notes	Fresh wine with explosive berries and cream notes, filled with red fruit and fine tones of earth and truffles. Full, cheerful, rustic taste ranging from fresh fruit to jam tones. Finely fruity, well punctuated by the pleasant acidity.
Best served	Served slightly chilled at 12-14 C, along with beef or pork.
Wine	
Alc (% vol.)	14.70%
Sugar (g/l)	5.1
AcT (total acidity)	5.25
AcV (volatile acidity)	0.42
Batch	2
EAN/ bar code	5941978100963
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
Awards 2019 (harvest 2016)	Gold Medal - International Wine Contest Bucharest 2019