



## MUSCAT OTTONEL + SAUVIGNON BLANC SEC - HERB

Harvest 2018

**Variety** Muscat Ottonel + Sauvignon Blanc - Protected Designation of Origin "Huși"

**Wine Type** Dry White

**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 done in tanks for 12 hours at 10 ° C for Muscat Ottonel variety and for 6 hours in 12 ° C presses for Sauvignon Blanc. The clarification of the grape juice was done gravitationally for 36 hours at 11 ° C.

**Tasting  
notes**

A wine with a special freshness, specific to the Averești microclimate, where the musk notes blend harmoniously with those of black currant. The taste is ample, slightly crisp, with a medium-long citric finish, but sufficiently flavoured to create a suave cooling sensation of the palate.

**Best served**

Chilled at 10 - 12 ° C with seafood, white sauce pasta, risotto.

**Wine**

**Alc (% vol.)** 13.60%

**Sugar (g/l)** 5.4

**AcT (total  
acidity)** 5.77

**AcV (volatile  
acidity)** 0.38

**Batch** 2

**EAN/  
bar code** 5941978100970

**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