

ROSE DE AVEREȘTI - NATIVA

Harvest 2019



Variety	Merlot - Protected Designation of Origin "Huși"
Wine Type	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 bunch without crushing. The grapes were cooled to a temperature of 10 ° C and then press macerated for 6-8 hours.
Wine-making	The juice is obtained in a controlled atmosphere using the short pressure and low-pressure cycle. The decantation of the juice is done gravitationally, at cold temperature. The juice has been fermented in stainless steel tanks at controlled temperature.
Tasting notes	Rose Native of Averești combines the delicate body of a rose with the powerful Merlot flavours. The floral notes blend with the nuances of forest fruit and create this expressive rose with a memorable personality.
Best served	Well-chilled (8-10 ° C), well-matched with poultry meat with vegetable garnish, seafood with aromatic herbs, fruit dessert.
Wine	
Alc (% vol.)	12.00%
Sugar (g/l)	2.6
AcT (total acidity)	5.85
AcV (volatile acidity)	0.28
Batch	15
EAN/ bar code	5941978100604
No. of bottles: box / pallet	6 / 330 bottles
No box / row	11 box / row
No row / pallet	5 row / pallet
Weight box / pallet	9,36 kg / 540 kg
Awards 2019 (harvest 2018)	Gold Medal - International Wine Contest Bucharest 2019
Awards 2016 (harvest 2015)	Silver Medal - International Wine Contest Bucharest 2016