



## TĂMĂIOASĂ ROMÂNEASCĂ + SAUVIGNON BLANC - HERB

Harvest 2018

<b>Variety</b>	Tămăioasă Românească + Sauvignon Blanc - Protected Designation of Origin "Huși"
<b>Wine Type</b>	Medium-dry White
<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 was performed for 10 hours at 12 ° C for the Tamaioasa Romaneasca variety and for 6 hours for Sauvignon Blanc. The settlement of the grape juice was done gravitationally at 11 ° C for 36 hours. Fermentation takes place at 11 ° C in stainless steel tanks.
<b>Tasting notes</b>	Fresh wine with elderflower aromas and light floral tinges. The taste contains notes of walnuts and poly-floral honey, slightly sweet, well-balanced by the pleasant acidity that give this wine a special character.
<b>Best served</b>	Chilled at 10 - 12 ° C, along with salmon, clams or sorbet.
<b>Wine</b>	
<b>Alc (% vol.)</b>	14.50%
<b>Sugar (g/l)</b>	11
<b>AcT (total acidity)</b>	5.7
<b>AcV (volatile acidity)</b>	0.41
<b>Batch</b>	2
<b>EAN/ bar code</b>	5941978100987
<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