



TRAMINER DE AVEREȘTI - NATIVA

Harvest 2018

Variety Traminer - Protected Designation of Origin "Huși"

Wine Type Medium-sweet White

Area Domeniile Averești – Huși Vineyard

Vine - Grapes

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.

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. It is then fermented in stainless steel tanks at controlled temperature.

Tasting notes

Flavoured and fresh, Nativa Traminer is a generous fruity and tender wine. You will feel tropical fruit notes such as mangoes and pineapple, acacia flowers and a pleasant vegetable flavour that blends so well with acidity and sweet aftertaste.

Best served

Well-chilled (8-10 ° C), blends well with seafood, spicy dishes, fruit salads and roses jam.

Wine

Alc (% vol.) 14.30%

Sugar (g/l) 17.8

AcT (total acidity) 4.55

AcV (volatile acidity) 0.38

Batch 22

EAN/ bar code 5941978100598

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 2016 Best Middle Level Wine –Wine Confraternity Tastevin 2016 (harvest 2014)