DOMENIILE AVEREȘTI

DIEM, Fetească Regală , Semi-dry White Wine, 0.75 l – DOC-CMD Huși

Huși Vineyard | 2025

Range Description

Inspired by the Golden Princely Diadem from Bunești Averești , one of the masterpieces of the Romanian treasury, the DIEM collection currently brings the values of a land renowned for over two millennia for its history and winemaking tradition. Selected Romanian wines. A precious legacy for today.

Grape harvest

The grapes were harvested manually, at a sugar content of minimum 210 g/l.

Vinification

The grapes were destemmed and macerated at low temperature, then cold pressed. The must was clarified by gravity decantation, then fermented in stainless steel tanks at a controlled temperature. The alcoholic fermentation was stopped by cooling, thus preserving some of the grapes' natural sugars. The young wine was stored in stainless steel tanks to preserve its freshness and aromatic expression.

Wine philosophy

DIEM brings together three representative varieties of Romanian viticulture – Fetească Albă , Fetească Regală and Fetească Neagră – in a contemporary interpretation. Feteasca Regală stands out for its floral-fruity character and balance.

Tasting notes

The wine is light straw yellow in color, with greenish reflections, with aromas of wildflowers, grapefruit and apples. The taste is fresh and balanced, with well-defined acidity and a pleasant roundness. The aftertaste is persistent and refreshing, with fruity accents.

Culinary associations

It goes well with chicken with sour cream and polenta, baked pike perch with greens, salty cheese pie, or peppers stuffed with rice and vegetables.

Grape variety: Fetească Regală

Wine Type: Semi-dry White

Wine region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 8-10°C

Alcohol %: 12

Total acidity (g/l): 7.05

Residual Sugar (g/l): 5.5

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DOMENIILE AVEREȘTI

DIEM, Fetească Albă , Dry White Wine, 0.75 l – DOC-CMD Huși

Huși Vineyard | 2025

Grape variety: Fetească Albă

Wine Type: Dry White

Wine region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 8-10°C

Alcohol %: 12.5

Total acidity (g/l): 6.07

Residual Sugar (g/l): 1.5

Range Description

Inspired by the Golden Princely Diadem from Bunești Averești , one of the masterpieces of the Romanian treasury, the DIEM collection currently brings the values of a land renowned for over two millennia for its history and winemaking tradition. Selected Romanian wines. A precious legacy for today.

Grape harvest

The grapes were harvested manually, at a sugar content of minimum 210 g/l.

Vinification

The grapes were destemmed and macerated at low temperature, then cold pressed. The must was clarified by gravity decantation, then fermented in stainless steel tanks at a controlled temperature. The young wine was stored in stainless steel tanks to preserve its freshness and aromatic expression.

Wine philosophy

DIEM brings together three representative varieties of Romanian viticulture – Fetească Albă , Fetească Regală and Fetească Neagră – in a contemporary interpretation. Feteasca Albă reveals a delicate, floral and fruity profile.

Tasting notes

Light straw yellow wine, with delicate aromas of acacia flowers, peaches and pears. The taste is fresh and balanced, with well-integrated acidity and well-defined fruity notes. The aftertaste is clean and persistent, with floral and fruity accents.

Culinary associations

It goes well with fish brine, grilled trout, eggplant salad, or zucchini stuffed with cheese and herbs.

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DOMENIILE AVEREȘTI

DIEM, Fetească Neagră Rosé, Semi-dry Rose Wine, 0.75 l – DOC-CMD Huși

Huși Vineyard | 2025

Range Description

Inspired by the Golden Princely Diadem from Bunești Averești , one of the masterpieces of the Romanian treasury, the DIEM collection currently brings the values of a land renowned for over two millennia for its history and winemaking tradition. Selected Romanian wines. A precious legacy for today.

Grape harvest

The grapes were harvested manually, at a sugar content of minimum 210 g/l.

Vinification

The grapes were destemmed and subjected to a short maceration at low temperature for a delicate extraction of color and aromas, then cold pressed. The must was clarified by gravity decantation, then fermented in stainless steel tanks at a controlled temperature. The alcoholic fermentation was stopped by cooling, thus preserving some of the grapes' natural sugars. The young wine was stored in stainless steel tanks to preserve its freshness and fruity expression.

Wine philosophy

DIEM brings together three representative varieties of Romanian viticulture – Fetească Albă , Fetească Regală and Fetească Neagră – in a contemporary interpretation. Vinified as a rosé, Fetească Neagră reveals a delicate and fruity expression.

Tasting notes

A bright salmon-pink wine with aromas of strawberries, raspberries and red currants. The taste is fresh and balanced, with well-defined acidity and a supple texture. The aftertaste is persistent, with red fruit accents.

Culinary associations

It goes well with grilled chicken with baked vegetables, meatballs, sheep's cheese or bellows cheese with polenta.

Grape variety: Fetească Neagră

Wine Type: Semi-dry Roses

Wine region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 8-10°C

Alcohol %: 11.7

Total acidity (g/l): 7.5

Residual Sugar (g/l): 9.2

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DOMENIILE AVEREŞTI

DIEM, Fetească Neagră Rosé, Semi-dry Red Wine, 0.75 l – DOC-CMD Huși

Huși Vineyard | 2025

Range Description

Inspired by the Golden Princely Diadem from Bunești Averești , one of the masterpieces of the Romanian treasury, the DIEM collection currently brings the values of a land renowned for over two millennia for its history and winemaking tradition. Selected Romanian wines. A precious legacy for today.

Grape harvest

The grapes were harvested manually, at a sugar content of minimum 230 g/l.

Vinification

The grapes were destemmed, then macerated and fermented in stainless steel tanks at a controlled temperature to extract color, aromas and tannins. After maceration, the grapes were pressed. The alcoholic fermentation was stopped by cooling, thus preserving some of the grapes' natural sugars. The young wine was stored in stainless steel tanks to preserve its freshness and fruity expression.

Wine philosophy

DIEM brings together three representative varieties of Romanian viticulture – Fetească Albă , Fetească Regală and Fetească Neagră – in a contemporary interpretation. Vinified in red, Fetească Neagră highlights the fruity and spicy character of the variety.

Tasting notes

Ruby-red wine with aromas of prunes and cherries, complemented by notes of black pepper. The taste is fruity and balanced, with a supple texture and well-integrated tannins. The aftertaste is persistent, with accents of ripe fruit and spices.

Culinary associations

It goes well with Moldovan tochitura, sarmale with polenta, sheep pastrami or oven-baked pork roast.

Grape variety: Fetească Neagră

Wine Type: Semi-dry Red

Wine region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 14-16°C

Alcohol %: 13.9

Total acidity (g/l): 7.2

Residual Sugar (g/l): 5.2

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