DOMENIILE AVEREȘTI

Nativus, Zghihară de Avereşti , Dry White Wine, 0.187 l - DOC Huşi

Huşi Vineyard | 2023

Grape variety: Huşi 's Zghihară

Wine Type: Dry White

Wine region: Moldavia

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

Recommended serving temperature: 8-10°C

Alcohol %: 12

Total acidity (g/l): 6.07

Residual Sugar (g/l): 0.3

Range Description

NATIVUS, as its name suggests, embodies the 100% natural expression of the Avereşti terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Grape harvest

The grapes were harvested manually in the morning, at a sugar content of 195g/l.

Vinification

The grapes were harvested in the morning and introduced into the press, where a short pressing and low pressure was carried out. The must was decanted by gravity at cold. The must was fermented in stainless steel tanks at controlled temperature and the young wine obtained was kept on the fine lees until March, to gain additional structure and volume.

Wine philosophy

Zghihara is a remarkable variety, a wild nobleman with a strong personality, rooted in the lands of Huşi lor for thousands of years. Combined with the mastery of the winemaker, it gives birth to this unprecedented wine.

Tasting notes

It is a wine with pleasant, but discreet aromas of green apples, limes and gooseberries.

Culinary associations

A perfect appetizer, but also a very good accompaniment to fish and seafood dishes.

NATIVUS: Expression of Terroir!

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DOMENIILE AVEREŞTI

Nativus, Rose de Avereşti , Dry Rose Wine, 0.187 l - DOC Huşi

Huşi Vineyard | 2023

Grape variety: Merlot Roses

Wine Type: Dry Roses

Wine region: Moldavia

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

Recommended serving temperature: 8-10°C

Alcohol %: 12

Total acidity (g/l): 6.37

Residual Sugar (g/l): 5.1

Range Description

NATIVUS, as its name suggests, embodies the 100% natural expression of the Avereşti terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Grape harvest

The grapes were harvested manually in the morning, at a sugar content of 195g/l.

Vinification

The harvested grapes were introduced into the press, where a short pressing and low pressure was performed. The must was decanted by gravity at cold. The must was fermented in stainless steel tanks at a controlled temperature.

Wine philosophy

Rosé wines have become very popular in recent years due to their taste and adaptability, regardless of the season and culinary pairing. This Merlot rosé, whether tasted on a hot summer day, at dinner or at a night out at the club, is always a good choice in winter in front of the fireplace.

Tasting notes

A pale pink wine, Nativ Rosé de Avereşti combines the delicate body of a Rosé with the strong aromas of Merlot. Floral notes blend harmoniously with the nuances of berries, creating an expressive Rosé with a memorable personality. Well-balanced acidity amplifies the aromas and contributes to a fresh and refined finish.

Culinary associations

Good to pair with poultry with vegetable garnish, seafood with aromatic greens, fruit dessert.

NATIVUS: Expression of Terroir!

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DOMENIILE AVEREȘTI

Nativus, Fetească Neagră de Avereşti , Dry Red Wine, 0.187 l - DOC Huşi

Huşi Vineyard | 2023

Grape variety: Fetească Neagră

Wine Type: Dry Red

Wine region: Moldavia

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

Recommended serving temperature: 12-14ºC

Alcohol %: 14.5

Total acidity (g/l): 5.17

Residual Sugar (g/l): 1.4

Range Description

NATIVUS, as its name suggests, embodies the 100% natural expression of the Avereşti terroir, deeply rooted in the rich symbolism of Cucuteni culture.

Grape harvest

The grapes were hand-harvested at a sugar content of 240g/l when the seeds became ripe.

Vinification

The grapes were picked in the morning and placed in the press for maceration. The maceration was done for 15 days with a slight cooling. Towards the end of the maceration-fermentation when the wine is transferred to the fermentation tanks, the malolactic fermentation is also initiated.

Wine philosophy

The most notorious Romanian grape variety finds its typical expression in this wine for the Avereşti terroir. No detail was left to chance and from vineyard to bottle the aim was to create a memorable wine that honors the variety and the area where it comes from.

Tasting notes

A dark red wine with ruby reflections, Feteasca Neagră stands out for its complex aromas of plums, magiun and sour cherry compote, with subtle hints of smoke in the background. The taste presents rustic notes, characteristic of red grapes grown in cooler areas, dominated by red berries and black cherries. The aroma includes a slight accent of white pepper, typical of red wines from high altitude areas

Culinary associations

Good to pair with spicy meats, pork chops, zahana dishes, pork ribs.

NATIVUS: Expression of Terroir!

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