Diamond Selection, Zghihară de Avereşti , Brut White Wine, Quality Sparkling Wine - Traditional Method, 0.75 L — DOC Huşi

Huşi Vineyard | 2024

Grape variety: Huşi 's Zghihară

Wine Type: Raw Brut

Wine Region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huşi "

Recommended serving temperature: 6 – 8°C

Alcohol %: 12.5

Total acidity (g/l):

Dosages (g/l):

Range Description

Diamond Selection is the collection where the traditional Champenoise method meets the expression of Huşi terroir. Each sparkling wine is obtained from a single variety, through secondary fermentation directly in the bottle and long maturation on fine lees — a process that develops aromatic complexity, finesse and persistent perlage, highlighting the identity of the variety. Zghihara de Huşi , a local variety cultivated on these hills for generations, and Pinot Noir, one of the most appreciated international varieties, interpret the same traditional method differently — each building its own expression through the variety and long maturation on the lees. The result is a story about time: the time of the variety, shaped by the place where it grows, and the time spent in the bottle, which perfects what nature has begun. “Fermented in the bottle, perfected in time” — the expression that sums up this encounter.

Grape harvest

The grapes of the authentic Romanian Zghihară de Huşi variety are hand-harvested at optimal technological maturity, in order to preserve the aromatic freshness and high natural acidity, essential for obtaining a quality sparkling wine by the traditional method. The harvest is carried out in special small crates, to protect the integrity of the berries and prevent premature crushing of the must. Carefully transported to the winery, the grapes arrive whole for pressing, allowing for the obtaining of a must of the highest quality, with vibrant acidity and delicate aromatic expression. Careful selection and delicate processing contribute to the authentic expression of the terroir of Huşi Vineyard and to the obtaining of an elegant, refined and balanced sparkling wine.

Vinification

The base wine is obtained from Zghihară de Huşi , an authentic Romanian variety, carefully selected to preserve its freshness and natural acidity. The second fermentation takes place directly in the bottle, using the traditional Champenoise method, followed by 13 months of maturation on fine lees, sur lattes, which develops the aromatic complexity, fine perlage and creamy texture. The process ends with remouage, disgorging and the addition of expedition liqueur for classification in the Brut category.

Wine philosophy

A unique and exclusive sparkling wine, created using the traditional Champenoise method from the authentic Romanian Zghihară de Huşi grape variety — the only sparkling wine made from this variety. An authentic expression of the Huşi Vineyard terroir, this wine combines the freshness and vibrant acidity characteristic of Zghihară de Huşi with the elegance and complexity offered by the long maturation on fine lees.

Tasting notes

White sparkling wine, with golden reflections and a fine, persistent perlage. The aromas of brioche and croissant, developed by maturing on fine yeasts, combine with fresh notes of citrus and white flowers. The taste is creamy and balanced, supported by vibrant acidity, with an elegant aftertaste of white fruits and fine pastry. The taste impresses with creaminess, balance and freshness, supported by vibrant acidity and perfectly integrated with the Brut dosage. The velvety texture and delicate perlage lead to an elegant, floral and fruity aftertaste, with persistent notes of white fruits and fine pastry.

Culinary associations

Thanks to its Brut style, vibrant acidity and elegant structure, this sparkling wine pairs excellently with oysters, seafood, shrimp, carpaccio and fish tartare, but also with fine white fish dishes or sushi. It pairs harmoniously with mature cheeses, refined appetizers, foie gras, canapés and dishes with Mediterranean influences. Its fine perlage and freshness recommend it both as an elegant aperitif and as an ideal choice for festive meals and special occasions.

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DOMENIILE AVEREȘTI

Diamond Selection, Pinot Noir, Brut Rose Wine, Quality Sparkling Wine - Traditional Method, 0.75 L — DOC Huși

Huși Vineyard | 2023

Grape variety: Pinot Noir,

Wine Type: Rose Brut

Wine Region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși "

Recommended serving temperature: 6 – 8°C

Alcohol %: 12.8

Total acidity (g/l):

Dosages (g/l):

Range Description

Diamond Selection is the collection where the traditional Champenoise method meets the expression of Huși terroir. Each sparkling wine is obtained from a single variety, through secondary fermentation directly in the bottle and long maturation on fine lees — a process that develops aromatic complexity, finesse and persistent perlage, highlighting the identity of the variety. Zghihara de Huși , a local variety cultivated on these hills for generations, and Pinot Noir, one of the most appreciated international varieties, interpret the same traditional method differently — each building its own expression through the variety and long maturation on the lees. The result is a story about time: the time of the variety, shaped by the place where it grows, and the time spent in the bottle, which perfects what nature has begun. “Fermented in the bottle, perfected in time” — the expression that sums up this encounter.

Grape harvest

The Pinot Noir grapes are harvested at optimal technological maturity, to preserve the balance between aromatic freshness, natural acidity and the fruity expression of the variety. Careful harvesting and protecting the integrity of the berries allow for the production of a base wine suitable for the elaboration of a Rosé sparkling wine using the traditional method.

Vinification

The base wine is made from carefully selected Pinot Noir grapes to preserve the freshness, fruity character and natural acidity of the variety. The second fermentation takes place directly in the bottle, using the traditional Champenoise method, followed by 16 months of maturation on fine lees, sur lattes, which develops the aromatic complexity, fine perlage and creamy texture. The process ends with racking, disgorging and the addition of expedition liqueur for classification in the Brut category.

Wine philosophy

A sparkling rosé created exclusively from Pinot Noir, using the traditional Champenoise method, which highlights the elegance and expressiveness of the variety in the Huși Vineyard terroir. The long maturation on fine lees adds complexity and refinement to the fruity profile of the wine, preserving the freshness and finesse specific to a Rosé Brut .

Tasting notes

A rosé sparkling wine with a salmon-pink hue and a fine, persistent perlage. The aromas of strawberries, raspberries and red currants combine with fine notes of brioche and croissant, developed by maturing on fine yeasts. The taste is velvety, structured and balanced, supported by a well-defined acidity, with an elegant aftertaste of raspberries and fresh bread.

Culinary associations

Thanks to its Brut style, structure and freshness, this sparkling wine pairs excellently with salmon, tuna, fish tartare, sushi and seafood, but also with carpaccio or delicate white meat dishes. The fruity character of Pinot Noir makes it stand out with fine cheeses, foie gras, appetizers and dishes with Mediterranean influences. The balance between fruit, acidity and fine perlage recommends it both as an aperitif and to accompany dishes throughout the meal.

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