



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Autograf International Variety Cabernet Sauvignon

GRAPE VARIETY

Cabernet Sauvignon

HARVEST

The grapes are harvested exclusively by hand.

VINIFICATION

The maceration and the alcoholic fermentation take place in big oak vats (150 HL) for a period of 15 days. The fermentation is carried out only with indigenous yeasts.

The aging takes place in big oak barrels of 50 and 100 HL (from Krasnodar), under the controlled conditions of humidity and temperature, optimal for wine ennobling and malolactic fermentation. During the 2 years maturation the wine become more refined and achieves a perfect harmony.

TASTING NOTES

Full bodied wine with an elegant violet color. Dark fruit flavors of blackcurrant, black cherry with notes of green pepper, spice, tobacco and vanilla. Well structured and well balanced with fruit finish and rich depth.

FOOD AND WINE PAIRING

Successfully accompanies all red meat. Also try lamb or pepper-crusted ahi tuna.

FORMATS

0,75 L