



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Autograf International Variety Merlot

GRAPE VARIETY

Merlot

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

Dark ruby red with purple reflections.

Intense nose, complex forest berries flavors (cherries, blackberries and blueberries) and liquorice. Consistent and balanced palate with soft tannins, shades of vanilla and dark chocolate, with long and delicate post-taste.

FOOD AND WINE PAIRING

Successfully accompanies all kind of grilled meat and excellent with aged cheeses.

FORMATS

0,75 L

www.gitanawinery1953.com