



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Autograf Local Variety Rară Neagră

GRAPE VARIETY

Rară Neagră

HARVEST

The grapes are harvested exclusively by hand.

VINIFICATION

Rară Neagră is a unique local variety that characterizes our terroir. After the rigorous selection of the grapes, they are destemmed and start the maceration and the alcoholic fermentation process in big oak vats (150 HL) for a period of 10 days. A frequent pumping over is applied for the whole period. The fermentation starts spontaneously with the help of native yeasts. After, the wine ages for 12 months in French tonneaux, where the malolactic fermentation occurs. This allows a maximum enrichment of the wine with natural mannoproteins and to round up its tannins.

TASTING NOTES

Brilliant ruby red with purple reflections. The nose is characterized by an intense and complex wild berry aromas, cherry, blackberry and blueberry. On the palate its mild tannic texture is balanced with soft tannins and a long aftertaste.

FOOD AND WINE PAIRING

Hot meat dishes such as filet mignon, rabbit or duck. Steak medium rare, baked veal as well as grilled vegetables. Perfect with semi-matured cheeses.

FORMATS

0,75 L

www.gitanawinery1953.com