



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Bacalu

GRAPE VARIETY

Merlot

HARVEST

The grapes are harvested and selected exclusively by hand.

VINIFICATION

After the grapes are carefully selected, fermentation takes place in 120 hl wooden vats at a controlled temperature of 22–24 degrees for 15–20 days.

After alcoholic fermentation, the grapes are pressed and the wine is transferred to used oak tonneaux, where malolactic fermentation takes place for 7 months.

The wine then ages for 18 months in new French oak barriques. The ageing process is completed with 3 years of bottle maturation.

TASTING NOTES

Deep ruby red in colour, with a fruity, spicy and balsamic nose.

Aromas of flowers, wild blackberries and black cherries evolve into notes of cloves, juniper, rose and leather.

Elegant and velvety on the palate, with a distinctive balance between acidity and tannins.

FOOD AND WINE PAIRING

Ideal with game meats, grilled red meat and mature cheeses, but also excellent as a wine to be savoured on its own.

FORMATS

0,75 L