



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Classic Cabernet Sauvignon

GRAPE VARIETY

Cabernet Sauvignon

HARVEST

The grapes are harvested and selected exclusively by hand.

VINIFICATION

The maceration and fermentation take place in oak vats for a period of 10-15 days. Fermentation starts spontaneously with the help of native yeasts. The wine matures for at least 12 months in big oak barrels (100 HL) from Krasnodar, under controlled conditions of humidity and temperature optimal for wine ennobling and malolactic fermentation.

During the maturation the wine become more refined and achieves a perfect harmony.

TASTING NOTES

A very deep red color in the eyes.

Olfactory an intense red wine, which perfectly feels the aroma of berries, black cherries, sapphire and green pepper. The taste is generous and noble wine that covers the palate with waves of red fruit, black currant and velvet tannins.

FOOD AND WINE PAIRING

Recommended to combine with smoked meats, grilled meats, mushrooms and fried vegetables, aged cheeses or spicy ones.

FORMATS

0,75 L