



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Classic Merlot & Cabernet Sauvignon

GRAPE VARIETY

Merlot | 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

The union of the 2 varieties creates a pleasant wine which is rich in aromas, tannins and color. The taste is soft but well structured. You can feel notes of raspberries and blackberries followed by a hint of green pepper and chocolate. Aromas of blackcurrant and blue plums.

FOOD AND WINE PAIRING

Asks for a short-cooked quality piece of red meat, feathered game and pigeon, grilled vegetables and white mould cheese.

FORMATS

0,75 L

www.gitanawinery1953.com