



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Rosé Classic

GRAPE VARIETY

Merlot

HARVEST

The grapes are harvested and selected exclusively by hand.

VINIFICATION

After the grapes are destemmed are loaded into the press into an oxygen free environment.

The pressure applied is very gentle and soft to stress less possible the berries. After the must was cooled down to a temperature of 5 degrees using the cryomaceration technique for 12 hours to help eliminate any less elegant vegetal qualities.

Fermentation takes place in stainless steel tanks at a controlled temperature of 12 degrees.

TASTING NOTES

An aromatic and sensual wine. Good aromas of cherry and strawberries. Light palate with a good acidity and balanced flavour.

FOOD AND WINE PAIRING

With its delicate structure and a complex finish, is both an enchanting aperitif wine, as well as a delicious accompaniment to a meal shared with your family. Perfect as an appetizer also with different salads and seafood.

FORMATS

0,75 L