



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Classic Merlot

GRAPE VARIETY

Merlot

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 dark ruby color with purple hints reflections. Very intense and complex nose with wild berry flavors (cherry, blackberry and chocolate, with a long aftertaste of blueberries and licorice. Balanced palate with soft tannins and long aftertaste.

FOOD AND WINE PAIRING

Recommended with grilled meat, red meat, turkey or duck. a good accompaniment to semi aged cheeses.

FORMATS

0,75 L