



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Classic Riesling

GRAPE VARIETY

Riesling

HARVEST

The grapes are harvested and selected exclusively by hand.

VINIFICATION

After the grapes are picked up and selected manually, the grapes are destemmed and gently pressed. The must was cooled down to a temperature of 5 degrees using the cryomaceration technique, to favour natural clarification and to preserve maximum of varietal flavors.

After 6 h, the must is transferred in stainless steel tanks where alcoholic fermentation occurs at a controlled temperature of 12-14 degrees for 10-14 days. Aged in stainless steel till bottling.

TASTING NOTES

Intense aromas of nectarine, apricot and pear. Besides fruit you'll smell like lime peel with a striking aroma that smells similar to petrol. On the palate has high acidity.

FOOD AND WINE PAIRING

Perfect as appetizer, with goat cheese or sea food.

FORMATS

0,75 L