



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Lupi

GRAPE VARIETY

Cabernet Sauvignon | Merlot | Saperavi

HARVEST

The grapes are harvested exclusively by hand. The vineyards sit at an altitude of 300 meters above sea level and are differentiated by exposure and soil type, thus helping to bring out the best in each variety grown.

VINIFICATION

Each parcel was harvested, processed and fermented separately to preserve the territorial identity of each vineyard block. The maceration and the alcoholic fermentation take place in opened big oak vats (150 HL) for a period of 15-20 days, assisted by frequent pumping over. The wine is aged in big Slavonian oak barrels for 2 years where, also the malolactic fermentation occurs. After the final blend is done, the wine will age in American barriques of 225 Liters for at least 14 months.

TASTING NOTES

An intense ruby-red colour to the eye. The nose has clear notes of red fruits (cherries, blackberries and blueberries) followed by intense notes of licorice and dark chocolate. Consistent and balanced palate with soft tannins, shades of vanilla and cardamom. Generous, voluminous and the same time fresh on the mouth, with long and delicate post-taste.

FOOD AND WINE PAIRING

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FORMATS

0,75 L / Magnum 1,5 L / Jeroboam 3 L / Rehoboam 5 L