



DULGHER
FAMILY ESTATE
GITANA WINERY
1953

Mănăstirea Rohrbach Cru

GRAPE VARIETY

Riesling

HARVEST

The grapes are harvested and selected exclusively by hand during November, from the best parcel of Gitana Winery, situated at an altitude of 360 m above sea level, from vineyards with south east exposure. The parcel has 3 ha and we named it a CRU.

VINIFICATION

After the grapes are destemmed and gently pressed the must was cooled down to a temperature of 5 degrees using the cryomaceration technique. After 6 h, the must is transferred in stainless steel tanks where alcoholic fermentation occurs at a controlled temperature of 12 degrees for 14-18 days. The wine will mature in steel tanks with the technique of battonage for months at a controlled temperature, till it will be ready to be bottled.

TASTING NOTES

The wine has a pale yellow color. The intense aromas of pear, honey, peach is completed with aromas of white flowers and orange peel. Very good balance between minerality and acidity. Full bodied and structured.

FOOD AND WINE PAIRING

Oysters, foie gras, sushi, sea food, tuna fish salad, spicy crab tacos.

FORMATS

0,75 L / Magnum 1,5 L

www.gitanawinery1953.com