



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Portret Cabernet Sauvignon Rară Neagră

GRAPE VARIETY

Cabernet Sauvignon | Rară Neagră

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 days. Fermentation starts spontaneously with the help of native yeasts. The wine matures in steel tanks under controlled conditions of humidity and temperature optimal for wine.

TASTING NOTES

The union of the 2 varieties creates a pleasant wine which is rich in aromas, tannins and color. Intense ruby red colour with slight violet nuances; fragrance with notes of red berry fruits and violet; dry, smooth and savoury flavour.

FOOD AND WINE PAIRING

To be paired with cured meat and cheeses, with tasty first courses and game.

FORMATS

0,75 L