



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Portret Cabernet Sauvignon Rosé

GRAPE VARIETY

Cabernet Sauvignon Rosé

HARVEST

The grapes are harvested and selected exclusively by hand.

VINIFICATION

Crushing and maceration of the skins at low temperature lasting 1 hour. Pressing and clarification of the grape must; inoculation with selected yeasts; fermentation lasts 12-14 days; when fermentation is completed, the wine refines in stainless steel tanks till bottling.

TASTING NOTES

Pink light colour; fruity notes of cherry, pomegranate and white flowers. Fresh and savoury, good persistence, smooth and well-balanced.

FOOD AND WINE PAIRING

It's perfect with risotto, white meat and grilled fish. Very good also as aperitif.

FORMATS

0,75 L