



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Portret Chardonnay Riesling

GRAPE VARIETY

Chardonnay | 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 degrees. Aged in stainless steel till bottling.

TASTING NOTES

Straw-yellow colour with greenish reflections; intense fruity aroma of tropical fruit and golden apple, broom; fresh, savoury and well-balanced.

FOOD AND WINE PAIRING

Perfectly paired with fish and white meats. Good also with vegetable-based dishes.

FORMATS

0,75 L