



DULGHER
FAMILY ESTATE
GITANA WINERY
1953

Roșu de Gitana

GRAPE VARIETY

Rară Neagră | Cabernet Sauvignon

HARVEST

The grapes are harvested and selected exclusively by hand.

VINIFICATION

Maceration on the skins and fermentation take place in oak wooden vats for 15 days. The wine then matures in stainless steel tanks with battonage on fine lees. Fermentation takes place exclusively with selected yeasts. The maceration is carried out to extract soft tannins and produce balanced wines with a complex structure.

TASTING NOTES

Clear, intense ruby red in colour. Rich in aromas, with predominant notes of blackberries and leather. Intense and structured on the palate, with soft tannins.

FOOD AND WINE PAIRING

Recommended as an aperitif or with light fish and white meat dishes. Perfect with cheeses.

FORMATS

0,75 L