



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Surori

GRAPE VARIETY

Saperavi | Rară Neagră

HARVEST

The grapes are harvested and selected exclusively by hand.

VINIFICATION

Surori Rose is born from grapes of the 2 red local varieties. After the grapes are destemmed are loaded into the press into an oxygen free environment. The pressure applied is very gentle and soft to stress less possible the berries. After the must was cooled down to a temperature of 5 degrees using the cryomaceration technique for 12 hours to help eliminate any less elegant vegetal qualities. Fermentation takes place in stainless steel tanks at a controlled temperature of 12 degrees. The wine ages in steel tanks applying the battonage for a few months.

TASTING NOTES

Pale pink wine with a full bouquet of pleasant floral aromas, with hints of red berries and grapefruit. Very delicate and well rounded. The olfactory finish is mineral and sapid.

FOOD AND WINE PAIRING

Appetizers, complex seafood dishes, spicy and exotic Asian cuisine.

FORMATS

0,75 L