



GITANA WINERY

1953

[www.gitana.md](http://www.gitana.md)

# Lupi



## Range

Reserva Gitana winery

## Grape Variety

Cabernet Sauvignon, Merlot, Saperavi

## Type

Blend, red dry wine

## Vintage

2017

## Vineyards

Valul lui Traian wine region, Romanovca village, Filipeni village

## Soil

Chernozem soil with light percentage of humus and phosphorus

## Medium age of vineyard

20 years

## Yield per hectar

6 tons

## Vinification

The grapes are harvested and selected manually. After is pressed , the wine juice is follows its way according to traditional winemaking techniques with a little aid of the last generation equipment. The maceration and the alcoholic fermentation take place in the opened oak vats ( 150 hl ) for 15-20 days.

## Refining

Subsequently the refinement lasts for 2 years in slavonian big oak barrels ( 50 HL) , where also the malolactic fermentation occurs . After the final blend is made , the wine ages in American and French New barriques of 225 liters for up to 14 months

## Tasting Notes

Color: Intense ruby red color

Nose: The bouquet is intense, rich, with hints of mixed berries and vanilla aroma, as well as shades of chocolate, coffee beans, and licorice.

Taste: Vigorous and robust, well-structured, full-bodied and balanced. An intense and complex taste with powerful tannins, and a pre-long after-taste that amplifies its elegance. Oily with marked aromas of black fruit, ripe plum, cassis and blackberry.

## Analytical data

<b>Alcohol</b>	14,5%
<b>Total acidity (g/l)</b>	6,2
<b>Reducing sugars</b>	5,6

## Food recommendations

It is perfect with fine first courses but also goes well with grilled meats and stews; one can even pair it with aged cheese and liver pâté.

As a teaser, try it with a piece of dark chocolate and a cigar.

## Recommended temperature for consumption

18 °C

## Aging potential

Very Long