



GITANA WINERY

1953



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

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