

Gris de Marselan Rosé 2023

BACKGROUND

Located in Israel's Merom Ha'Galil within the Upper Galilee, the newly built Recanati winery is a showcase winemaking facility, equipped with the most innovative technology available today. It obtains its grapes from some of the area's finest high-altitude vineyards, which enjoy a climate similar to that of California's Napa Valley. Warm days and contrastingly cool nights, together with chalky-gravelly soil conditions and limited rainfall, create an ideal environment in which to nurture these classic varieties. Owned by Lenny Recanati, a native of Israel with ancestral roots stretching back to Italy, the winery is the fruit of Lenny's life-long dream to produce truly world-class wines. Chief winemaker is Kobi Arviv, known for his creative work and authentic winemaking philosophy. Arviv's use of ancient and unique techniques, alongside the technological advances of today, raises the quality bar for Israeli wines.

WINEMAKING & AGING

After careful early morning, hand-harvesting in August 2017, grapes used for the Gris de Marselan were destemmed and crushed as whole berries. 10 hours after crushing 100% free-run juice was bled to produce this wine. The juice cold-settled for 3 days at 50°F and is subsequently fermented for 14 days at approximately 57°F in stainless steel. The resulting wine rested in bottle an additional 2 months prior to release.

TASTING NOTES

Very pale pink. Aromas of flowers, citrus, and white fruits. Elegant and refined, with a personality in between rosé and white.



750ML



ORIGIN

Galilee, Israel

GRAPE VARIETIES

100% Marselan

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, TA: 5.1, RS: 0.2, Ph: 3.33,
Closure: Cork

WINEMAKER

Kobi Arviv

