

Reserve Marselan 2018

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, the grapes are de-stemmed and whole berries are crushed. The must undergoes two days of cold maceration at 50°F and then a soft pressing is carried out. The must is then fermented for six days at approximately 77°F. To encourage extraction and aeration the wine is pumped over four times per day. The wine was transferred to 100% new French oak barrels where it matured for 11 months.

TASTING NOTES

Deep ruby Complex with an earthy note. Very full bodied with a viscous texture. A wine with chocolate nuances, notable for its power, both in acidity and tannins.



750ML



ORIGIN

Judean Hills, Israel

GRAPE VARIETIES

100% Marselan

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, Closure: Cork

WINEMAKER

Kobi Arviv

