PALMBAY[®]

Special Reserve White 2019

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 highaltitude 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 worldclass 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 hand harvesting in August, grapes are brought cold to the winery where they are gently pressed as whole clusters to preserve maximum levels of aroma and flavor. After pressing the grapes in a slow and controlled fermentation process, the wine is aged (sur lies) in French oak barrels for eight months. Following the maturation period, the winemakers decide on the blend after a series of tastings. To preserve the wine's complex character and natural acidity, it does not undergo malolactic fermentation at all.

TASTING NOTES

Pale gold Scents of citrus and tropical fruits. An especially rich and complex wine, full bodied, with balanced acidity and a long, fruity aftertaste. The wine is now ready for consumption and will continue to develop and improve in the bottle in the coming years.





<mark>origin</mark> Galilee, Israel

GRAPE VARIETIES 90% Roussane, 10% Marsanne

sızes 750ml

TECHNICAL DETAILS ABV: 11.5%, Closure: Cork

WINEMAKER Kobi Arviv



