



Cabernet Sauvignon

Dry red wine

Vineyards: Upper Galilee and Judean Hills.

Varietals: 90% Cabernet Sauvignon, 10% Cabernet Franc.

Wine Notes: One can detect flavors of plum, raspberry, cassis, blackcurrant and forest berries with delicate hints of mocha, vanilla and honey derived from the aging process in oak barrels. With a velvety texture, this wine has a slightly sweet finish. Recommended serving temperature: 18°C (64°F).

Winemaking: This wine was produced from the superior quality first run juice of the hand-harvested grapes, before undergoing its gentle pressing process. The supervised gradual fermentation took place in stainless steel vats during a three week period, two of which the grapes were together with their skins. The wine was aged for 12 months in French and American oak barrels and bottled unfiltered.

Alcohol by Volume: 14%.

Growing region: Upper Galilee: At an elevation of 700-800 meters above sea level, this region is one of the coldest in Israel. Experiencing snowfall most winters, the volcanic soil possesses excellent drainage qualities. The relatively low temperatures in the summer impart a slow ripening and maximum aroma to the grapes. The grapes from the Upper Galilee are characterized by their fruity qualities, revealing at first their fruit flavors with a slightly sweet finish.

Judean Hills: Situated at an elevation of 800-1100 meters above sea level, this region is particularly suited for the cultivation of this variety. Facing west with late afternoon winds, this open region allows for a late harvest between the middle towards the end of October. The grapes from the Judean Hills possess extremely concentrated and powerful fruit flavors, providing the wine with its excellent aging potential.

Awards:



Vinus Tishbi Estate Cabernet Sauvignon 2006 - Gold



IWSC Tishbi Estate Cabernet Sauvignon 2005 Limited Edition – Bronze



Finger Lakes Tishbi Estate Cabernet Sauvignon 2005 Limited Edition – Bronze