



Pinot Noir

Dry red wine

Vineyards: Judean Hills

Variety: 100% Pinot Noir

Wine Notes: Pinot Noir is a delicate and elegant wine which combines the deep aromas of a red wine together with the refined flavors of a white. Renowned for its fragrances of ripe strawberries, cherries, and plums, the wine displays a mocha and coffee bean character derived from its aging in French oak barrels. The velvety texture provides a perfect balance between the nose and mouth. One can enjoy this wine on its own or as an accompaniment to an elegant meal. Recommended serving temperature: 18°C (64°F).

Winemaking: The hand-picked grapes were harvested in the early hours of the morning towards the end of the harvest season. The initial fermentation took place in stainless steel vats at a temperature of 22-28°C (78-82°F) for 15 days, continuing its second fermentation in French oak barrels for a further three months.

Alcohol by Volume: 14%

Growing Region: These Pinot Noir grapes originate from two vineyards in the Judean Hills situated at an elevation of 1000 meters above sea level. This region was found to be especially suited to the cultivation of this unique variety due to its extreme cold and snowy winters. Its western-faced, open land with late afternoon winds, allows for a late harvest season from the middle towards the end of October. One can find many wild herbs growing in the surrounding black soil releasing fragrances of mint and hyssop.