

# SPECIAL RESERVE

COUNTRY	Israel	WINEMAKER	Kobi Arviv
REGION	Upper Galilee		
GRAPES	2018 vintage: A blend of 38% Cabernet Sauvignon, 37% Syrah, 10% Petit Syrah, 10% Carignan, 5% Marselan		

## BACKGROUND

Located in Israel's Hefer Valley 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 ideal chalky-gravelly soil conditions and limited rainfall, create an ideal environment in which to nurture these classic varietals. 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 in the U.S.

#### **DESCRIPTION**

COLOR: Rich, ripe ruby red

NOSE: Scents of cassis, black cherry, tobacco, chocolate, vanilla, roasted coffee and nutmeg

**TASTE:** Ripe berry and spice flavors linger on the palate, exhibiting velvety, firm and wellintegrated tannins.

## VINIFICATION

After careful hand harvesting, the grapes are de-stemmed and subject to a gentle crush. The must is cooled to 15°C en route to the fermentation tanks

## SERVING SUGGESTIONS

Goes well with red meats, game, hearty and exotic stews and casseroles.

**Vegan** 

750 ml

BOTTLE SIZES 750 ml







