



Grape Varieties	100% Argaman
Closure	Screwcap
ABV	13%
Residual Sugar	3g/L
Acidity	5.22g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Vegetarian, Kosher, Vegan

PRODUCER

We were introduced to this winery by Alberto Antonini, who started consulting there in 2017. He arrived soon after the new head winemaker, Ido Lewinsohn, was appointed. A Master of Wine since 2020, Ido studied winemaking at the University of Milan, and has worked at Sassicaia and in wineries in the Rhône and in Australia. He has developed a great relationship with Alberto and the strength of their partnership has resulted in a dramatic improvement in the quality of the wines in the past few years.

VINEYARDS

The vineyards are located on well-drained heavy clay/Terra Rossa soils on rolling hills at the base of the Judean foothills, roughly 150m above sea level. The proximity to forests and the high diurnal range ensure that the fully ripened grapes retain excellent levels of freshness in the hot climate of Israel. Cover crops of wild herbs are encouraged in the vineyard. The vines are trained using the Vertical Shoot Position trellis system which allows for machine harvesting.

VINTAGE

The 2020 vintage commenced with a wet and cold winter with snow in the high peaks of the Judean Hills, Jerusalem and Upper Galilee, which ensured that the vines went into full dormancy. Temperatures in spring and early summer were significantly above average, with some of the highest recorded temperatures in Israel since the 1950's. Despite these spikes, the 2020 vintage is very promising both in terms of yields and quality.

VINIFICATION

The grapes were destemmed and fermented in stainless-steel tanks for seven days at a controlled temperature of 25°C. After malolactic fermentation took place, the finished wine continued to age in 500 litre French oak barrels for 12 months before bottling.

TASTING NOTES

Rich and vibrant purple in colour, this wine opens with aromas of ripe red fruits combined with a touch of sweet spice from the oak. The palate is well structured with smooth tannins, flavours of Mediterranean herbs and balanced acidity, and a long, rounded finish.



Grape Varieties	100% Marawi
Closure	Screwcap
ABV	12.5%
Residual Sugar	1.9g/L
Acidity	6.2g/L
Wine pH	3.26
Notes	Vegetarian, Kosher, Vegan

PRODUCER

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VINEYARDS

The vineyards are located on small terraces at roughly 700m above sea level in the Judean hills. Surrounded by natural forests and benefitting from the cooling influence of the westerly winds from the Mediterranean, the grapes manage to retain excellent levels of freshness in the hot climate of Israel. The rows of Marawi vines run east to west providing some shading and are planted on well-drained Terra Rossa and limestone soils. The vines are trained using the Vertical Shoot Position trellis system which allows for machine harvesting. Cover crops of wild herbs are encouraged in the vineyard.

VINTAGE

The 2020 vintage commenced with a wet and cold winter with snow in the high peaks of the Judean Hills, Jerusalem and Upper Galilee, which ensured that the vines went into full dormancy. Temperatures in spring and early summer were significantly above average, with some of the highest recorded temperatures in Israel since the 1950's. Despite these spikes, the 2020 vintage is very promising both in terms of yields and quality.

VINIFICATION

The grapes were destemmed and fermentation started in stainless-steel tanks, at a controlled temperature of 18°C to retain aromatics and freshness, before being racked into 500 litre French oak barrels. The finished wine continued to age on the lees for a period of eight months with regular bâtonnage to add texture and complexity, and to ensure the integration of the oak flavours.

TASTING NOTES

On the nose, this 100% Marawi displays aromas of honeycomb, citrus blossom and stone fruit, with discreet spice from oak maturation. The palate surprises with refreshing grapefruit flavours and hints of flint alongside lively acidity and a creamy and vibrant mouthfeel.