



Vitkin, White Israeli Journey, 2015



The vineyards are

slopes of the Jerusalem Mountains, the Carmel Mountains and the Upper Galilee.

The composition

consists of an original Mediterranean screen of five grape varieties: Rusan and Viviani from the foothills of the Judean Hills, Colombians from adult vines and Gvitzterminer from the Carmel region, and Granche Blanc from the Upper Galilee .

In the winery the

grapes were harvested by hand into small crates and transferred to the winery in a refrigerated truck .After gentle squeezing, the must underwent natural shading and alcoholic fermentation in stainless steel containers.A small portion of the granache and rossan, less than 15 percent of the total wine volume, fermented in new French oak barrels and matured in them for several months in order to add texture, depth and complexity to the wine .After the alcoholic fermentation ended, all the wines continued to age on the yeast in the containers a few months before the wine was built and filled with bottles.



Tasting

notes Israeli white journey 2015 combines charming aromaticity with excellent freshness, citrus flavors and fresh green apple and a little flowered .In his mouth he exhibits a balanced freshness in the intensity of the fruit with the characteristics of summer fruits, flowers and mineral support that makes it an excellent food line .A white Israeli expedition is intended for consumption as a young wine for up to two or three years after harvest, during which it preserves the fruit's characteristic sharpness.

Match the food

is fit especially for debtors dishes Mediterranean tapas, fish in the oven, pasta dishes with olive oil and garlic and herbed chicken dishes.

