



A Galilean blend made from Viognier and Sauvignon Blanc grapes that combine to give the wine a sweetish fruity vitality alongside a delicate acidity.

**Region:** Upper Galilee.

**Varieties:** 90% Viognier, 10% Sauvignon Blanc.

**Technical Data:** The grapes were harvested at night at the time of the lowest temperatures, and gently squeezed after arriving to the Winery. At the conclusion of 24-48 hours of clarification, the grapes underwent racking and fermentation at temperatures ranging between 12-17°C (54-63°F). After fermentation, the wine was separated from its yeast sediments a second time.

**Harvest:** The growing season preceding the harvest began with a rainy winter, and the grapevines reawakened to moist ground and good growth conditions. The spring began earlier than usual, which led to early maturity in most of the plots. The beginning of the spring was characterized by vigorous grapevine growth, which placed pressure on the winegrowers to complete their tasks on time. Throughout the season, the weather was moderate with no extreme events, and the fruit's maturity was uniform and moderate. The 2016 harvest was the Winery's shortest ever, ending within eight weeks. The vintage shows signs of very high quality.

**Analyses:**

Alcohol	14.5%
Titrateable acidity	5.7 g/L
pH	3.3
RS	Dry

**Storage and Aging:** Store in a cold, dark area. Under proper conditions, the wine should stay well preserved for 2-4 years from time of harvest.

**Serving Temperature:** Best served at 8-12°C (46-54°F).