

DALTON



WINERY



Rosé

Dalton wines share a common place and culture. Brought to you by the people of Dalton Winery, each of these wines was created with the utmost respect for our vineyards and the natural flavor of their fruits. We strive for sustainability throughout our vineyards, and minimize intervention during the entire winemaking processes, ensuring that the wine you taste is fruity and soft, as should be. After all, wine is all about pleasure. Make this moment yours. ***Pause for pleasure.***

WINEMAKING

Rosé is a blush wine made from shiraz, cabernet sauvignon and barbera. The red grapes are brought into the winery at the end of the summer and after crushing allowed to sit on their skins for three hours before pressing, resulting in a light pink juice. This pink juice was cold fermented for three weeks in order to preserve as much of the character of the wine as possible. Fermentation was stopped early by freezing so that some residual sugar would remain.

TASTING NOTES

Dalton Rosé is an incredibly aromatic wine, with the essence of bright strawberry, rose pedal and red grapefruit. The wine is slightly off dry and its bright acidity enhances the length of the wine's fruit driven palate.

SERVING SUGGESTIONS

Dalton Rosé was made with the Israeli climate in mind and is particularly suitable for Mediterranean climate and cuisine, it is highly suited for aperitif, Mediterranean food, roasted eggplant, tahini and pastas. In addition, light soft cheeses accompany the wine very well.

SUGGESTED SERVING TEMP.

16-18° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly