

DALTON



WINERY



Cabernet Sauvignon Reserve

Dalton Reserve wines are our pride and joy. We value the quality and individuality of our vineyards, harvesting and vinifying each plot separately. After identifying the premium estate lots with the utmost potential, complexity, depth and expression of the Galilee region, their fruits are then carefully blended and crafted until worthy of the Dalton Reserve label. They are the premier prize for our labor and love, we are honored to share them with you. Pamper your palate. **Pause for Pleasure.**

VINEYARDS

These grapes for this wine came from our finest vineyards in the Upper Galilee. An area recognized as one of the premier growing regions of Israel.

WINEMAKING

During fermentation the grape cap was gently irrigated several times a day which increased the depth of colour and levels of extraction in the wine. Towards the end of fermentation the wine was pressed out and the free run was separated and used to make this wine. The wines were then racked into new American and French oak barrels

and allowed to mature for about 18 months. The wine is the result of constant selection and refinement.

TASTING NOTES

Cabernet Sauvignon Reserve is a dark purple wine with bright berry fruit and eucalypt characters, together with more complex notes of vanilla, chocolate and tobacco. The wine is long on the palate and is smooth and deeply satisfying. The depth of colour and complex aromas give an excellent indication of this wine's potential.

This is a premium wine to be enjoyed at one's leisure.

SERVING SUGGESTIONS

This wine is suitable for heavier meals, for example roast beef or lamb. For vegetarians we could recommend you drink this wine with a heavy winter stew with aubergines and tomatoes, but you could drink the wine alone and enjoy a truly excellent wine.

SUGGESTED SERVING TEMP.

18-20° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly