

# DALTON



# WINERY



## Fumé Blanc

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.*

---

### REGION

The grapes for this wine come from vineyards located in Kerem Ben Zimra and Safsufa in the Upper Galilee of Israel and Elkosh in the Western Galilee.

### WINEMAKING

Fumé Blanc is a blend of Sauvignon Blanc and Semillon. Several methods were involved in making this wine. Natural fermentation in large 500 liter barrels, inoculated fermentation in stainless steel tanks and some wines underwent secondary malolactic fermentation.

Once all the parts had finished their respective ferments they were blended and aged for about 6 months in barrel.

### TASTING NOTES

This is classic fumé style wine most suited to the Mediterranean climate. The wine is light with soft acidity combining the fruity aromas of citrus and guava together with a subtle toasty oak character.

### SERVING SUGGESTIONS

This wine is great with a whole host of dishes, including grilled or baked fish e.g. tuna, snapper or red mullet, Fumé Blanc is equally at home with roast chicken and will also sit comfortably besides spicy dishes such as Thai food.

### SUGGESTED SERVING TEMP.

10-12° Celsius

---

The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly

---