

DALTON



WINERY



Canaan White

Canaan loves company... Striving towards sustainability and minimal intervention throughout the winemaking process, we make sure to offer you the chance to savor the natural expression of our grapes as they were meant to be. Fruitful and fragrant. Juicy...and just right. There's always time for joy. Go ahead. Pause for pleasure.

WINEMAKING

White Canaan is a blend a few varieties including Sauvignon Blanc, Chardonnay, Semillon, Viognier and a little Muscat.

The grapes for this wine were picked in the early hours during the month of September from the vineyards of the Upper and Western Galilee and were immediately processed and chilled at the winery. The juice was cool fermented in stainless steel tanks leaving some residual sugar. Following fermentation, the wines were blended to make the White Canaan.

TASTING NOTES

White Canaan is an easy drinking semi-dry wine with rich floral and fruity tones and well-balanced acidity. This is a wine with very few pretensions and is made for immediate consumption.

SERVING SUGGESTIONS

The Canaan wines were made with the Israeli climate in mind so they are particularly suitable for Mediterranean cuisine. White Canaan is a good accompaniment to fish, seafood dishes, chicken or pasta dishes with cream based sauces.

SUGGESTED SERVING TEMP.

8-10° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover and Mevushal



The wine is Vegan friendly
