



RECANATI



RECANATI CABERNET SAUVIGNON RESERVE

Located in Israel's Hefer Valley, the Recanati Winery is a showcase winemaking facility, equipped with the most innovative technology available today. Owned by Lenny Recanati, a native of Israel with ancestral roots stretching back to Italy, the winery is the fruit of Lenny's life-long dream to produce truly world-class wines. Chief winemaker is Gil Shatsberg, a graduate of the U.C. Davis wine program. Formerly a winemaker at Israel's Amphorae and Carmel wineries, Gil brings to Recanati proven expertise in his field, allied to a devotion to artistry and craftsmanship in winemaking.

PRODUCTION AREA

Country: Israel
Region: Upper Galilee

Grapes for this Reserve Cabernet Sauvignon are grown high in the slopes of the Upper Galilee, where the rocky, porous soil and a cool sea breeze nurture this noble varietal.

GRAPE VARIETIES

94% Cabernet Sauvignon, 6% Merlot

PRODUCTION TECHNIQUES

Grapes are harvested by hand from late September through mid-October. Immediately following the crush, the must is chilled to 60°F en route to the fermentation vats. The crushed grapes then cold macerate for three days to cultivate their complex taste and singular fragrance. After three weeks of fermentation, the wine is transferred to small French oak barrels where it is left to age for 17 months.

DESCRIPTION

Color: Vibrant violet
Aroma: Complex aromas of ripe black fruits suffused with nuances of truffle, cigar and toasted walnut
Taste: Approachable and delicious now, this full-bodied red will age gracefully over the next decade

SERVING SUGGESTIONS

Savor with rich stews, red meats and hearty pasta dishes. Also superb with hard, aged cheeses. For maximum enjoyment, decant for one hour prior to drinking and serve at cool room temperature.

BOTTLE SIZES

750 ml

