



TABOR

WINERY

ADAMA, ROSÉ BARBERA 2022

The wine was produced from Barbera grapes that were harvested at the Winery's vineyards at Ramat Sirin. The grapes were received at the Winery in the early hours of the morning and had a short two hour stay in their skins, in order to reach the optimal color and taste.

Afterwards, the liquid was separated from the skins and continued with a process of fermentation at low temperatures, so as not to harm the freshness of the fruit. The wine stayed on its sediment for 3 months. The wine has delicate, fresh fruit aromas, balanced acidity and pleasant minerality.

About Harvest 2022

The growing season of 2022 started after a tremendous depreciation of the crop the 2021 season, due to a winter with no bouts of cold; the winter of 22 was rich in precipitation' and a winter abundant with bouts of cold. These opening figures, brought with them a significant rise crops. In addition, spring was very comfortable and the summer (aside from one week in August) was moderate with a nice span of temperatures between day and night, especially in the high areas.

About the Growing Area

Ramat Sirin is a basaltic hilly region 400 meters above sea level, close to Kfar Tabor in the Eastern Galilee. The vineyard is planted with 400 dunam (almost 100 acres) of varieties, which are best expressed on the basalt soil, as well as with exposure to the winds that Ramat Sirin provides.

Analytical Data Alcohol: 12.5%

pH: 3.07

TA: 6.5

