



TABOR

WINERY

ADAMA, SAUVIGNON BLANC 2022

The wine is made of Sauvignon Blanc grapes from the Wineries of Kfar Tabor, Ramat Sirin and the Golan Heights. The grapes are manually harvested in the early hours of the morning and transported to the Winery.

There the grapes are separated from their skins immediately and the grape juice goes through long and cold fermentation, in order to maintain the unique aroma of the grape type. The wine has a tropical fruit aroma with hints of red grapefruit and passion fruit.

On the palate, the wine is sharp and fresh.

About Harvest 2022

The growing season of 2022 began after a tremendous depreciation of the crop of the 2021 season, due to a with no bouts of cold; the winter of 22 was high in precipitation; and abundant in bouts of cold. These opening figures brought with them a significant rise in 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 regions.

About the Growing Area

Ramat Sirin is a hilly basaltic region, 400 meters above sea level, near Kfar Tabor in the Eastern Galilee. The vineyard is planted on 400 dunam (almost 100 acres) with a variety grape types, which are best expressed on basaltic soil and with exposure to the winds that Ramat Sirin provides. The Golan Heights vineyard is planted on the northern slopes Tel Shifon at 950 meters above sea level on basaltic soil, characteristic of the Golan. The great height and moderate temperatures contribute to the slow and balance ripening of the grapes.

Analytical Data Alcohol: 11.5%

pH: 3.01

TA: 6.0

