



TABOR

WINERY

Tannat SV 2019

The grapes were harvested in the early morning hours, were rigorously screened and controlled fermentation. After pressing, the wine underwent malolactic fermentation in French oak barrels and aged in them for 18 months.

The wine aged for an additional 12 months in a bottle. The wine has an interesting forest and spice aroma, with a touch of green tea, full-bodied and prolonged ending.

About Harvest 2019

A winter replete with precipitation caused water – saturated soil for the growing season. The amount of available water strong green growth at first and shortened the growth states. The months of June, July and August were simply comfortable, with warm temperatures during the day, but the nights were pleasant throughout most of the country, which brought about an ideal change of color, slow and good ripening and accumulation of wonderful tastes in the grape grains.

About the Growing Area

The vineyard is planted at Tel-Shipon in the North of the Golan Heights at a height of 950 meters, above sea level. The climate is cool due to the great height and allows for a longer ripening. and together with the basaltic soil of the Golan Heights, contribute much to the rich body of the wine.

Analytical Data Alcohol: 14.1%
pH: 3.60
TA: 5.7

