



TABOR

WINERY

ECO RED 2017

The wine is a blend of Cabernet Sauvignon, Syrah, Cabernet Franc and Merlot from the finest vineyards of the Upper Galilee, the Golan Heights and the Jerusalem Hills. The grapes were harvested in the early hours of the morning, they went through cold-soaking and controlled fermentation.

After being squeezed, the wine went through malolactic fermentation in French oak woodbarrels and aged in them for 18 months.

About Harvest 2019

At the beginning of the 2017 season, the month of May and June were registered as especially hot. On the other hand, July and August were steady months with average temperatures but no extreme events. During growing season, all the Winery vineyards were taken care of with dedication, so they would reach the level of maximum quality, and this is reflected in many extreme actions taken in the vineyards, while carefully thinking about how to get the best and most suitable crop from each department, that will be immediately manifested in its quality. The actions that were taken started during the winter before with meticulous and gentle trimming and continued with additional actions during the season, such as twig thinning at different times, cluster thinning and a meticulous and precise irrigation interface.

About the Growing Area

Cabernet Sauvignon – A vineyard in Samaria, 700 above sea level

Merlot – A vineyard in Upper Galilee, 700 meters above sea level

Syrah – A vineyard in Tal Faras in the Golan Heights,
600 meters above sea level

Cabernet Franc – A vineyard in Samaria, 700 meters above sea level

Analytical Data Alcohol: 14.0%

pH: 3.63

TA: 5.6

