



Binyamina Reserve Marselan, 2017 Dry Red Wine

RS	ABV	PH
DRY	14.5%	3.65

Grape Varieties: 100% Marselan

Tasting Notes:

The Marselan variety has a Mediterranean variety character, which have been well acclimatized in our country with great yields and interesting results. This is a successful hybrid between Grenache and Cabernet Sauvignon, resulting in a grape that receives qualities from both sides – fruits and aromas from the Grenache, as well as a good structure and solid tannins from the Cabernet. The Binyamina Reserve Marselan is richly aromatic and characterized by fragrances, fresh flowers and a lot of dark fruit. When tasted, the same compressed, dark fruit dominates again, with medium, chewable tannins.

Production Process:

The Marselan grapes were harvested during the night at the end of August. Upon their arrival at the winery, the grapes were transferred through a crushing destemmer and from there to a stainless steel tank for alcoholic fermentation. After the wine was pressed it was transferred to a stainless steel tank and underwent a malolactic fermentation. At the end of the process, the wine continued to mature in French and American oak barrels for 18 months.

Growing conditions and climate:

The climate in the Lower Galilee region is temperate and dry with cold nights. The soil is not deep and its water capacity is medium. This results a vineyard with restrained growth and a proper balance between foliage and fruit. These factors, together with the devoted care of the winery's vinegrowers, contribute to the quality of the wine.

Growing region:

Lower Galilee

Binyamina Winery was established in 1952 and since it maintained a tradition of quality, innovation and variety. The winery incorporates progressive new technologies with year-long classic production processes. With completely kosher and vegan production, it is one of the most celebrated wineries of Israel.

