



## WHITE TULIP

The grapes were manually harvested in the early morning hours, meticulously sorted, fermented in 13°-14° and then blended all together to form the final wine.

Tropical aromas with light hints of citrus fruits with light and refreshing body.

**VARIETAL COMPOSITION** Gewurztraminer, Sauvignon Blanc

	GEWURZTRAMINER	SAUVIGNON BLANC
VINEYARDS	Kfar Yuval	Dalton Plateau
SOIL	Terra Rosa and Basalt	Basalt
ALTITUDE	350m	850m

### AROMA

Tropical aromas with light hints of citrus fruits

### TASTE

Sweet and light wine

### FINISH

Refreshing with a light straw color

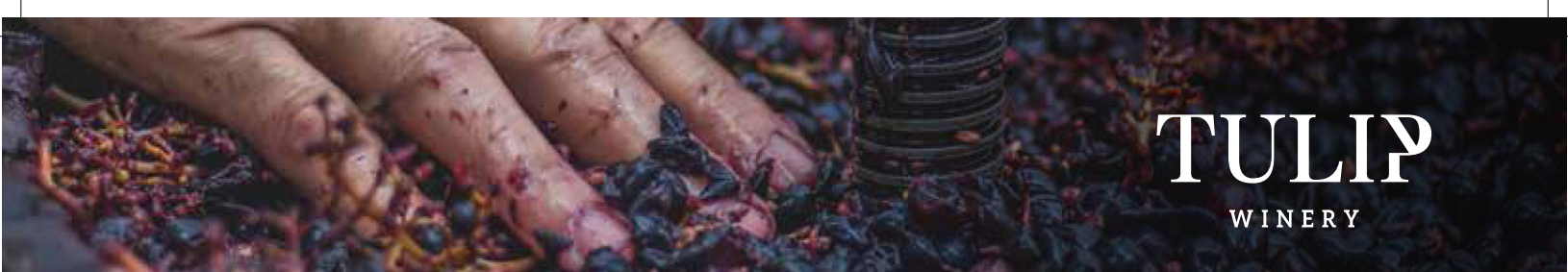


*David Bar-ilan*

DAVID BAR-ILAN, WINEMAKER

## TULIP SERIES

Tulip series is made of unique and original wines. The series consists of classic varietals with a personal and unique interpretation of the winery.



## WHITE FRANC

The Cabernet Franc was pressed while having a quick and light contact with the skins to reach the light minimal colour and in order to let the typical flavours of the Cabernet Franc to stay present in the wine. The wine was fermented in a classic white wine fermentation at a temperature of 13°-14°.

The Sauvignon Blanc was manually harvested and meticulously sorted with its arrival to the winery. The two varieties were separately fermented while the Cabernet Franc fermentation was ceased at high cold to retain the wine's delicate sweetness.

**VARIETAL COMPOSITION** Cabernet Franc, Sauvignon Blanc

	C. FRANC	SAUVIGNON BLANC
<b>VINEYARDS</b>	Mata	Dalton Plateau
<b>SOIL</b>	Terra Rosa	Heavy Basalt
<b>ALTITUDE</b>	700m	850m

<b>AROMA</b>	Rose water, citrus blossom and strawberry
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<b>TASTE</b>	Sweet and light wine
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<b>FINISH</b>	Fresh finish and masmerizing Bronze colour
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TULIP MERLOT

The grapes were harvested during the early morning hours, and after meticulous selection in the winery, macerated and fermented for 10 days in contact with the skins to release the full flavours of the grapes. After pressing, the wine underwent malolactic fermentation in barrique barrels for another four months to ensure slow aging and optimal development. During the aging process, 5% Carignan and 5% of Viognier were added to calibrate the wine to the unique Tulip style.

VARIETAL COMPOSITION Merlot, Carignan, Vignier

	MERLOT, CARIGNAN, VIOGNIER
VINEYARDS	Mata and Tzuba
SOIL	Terra Rosa and Limestone
ALTITUDE	750m (Mata) 850m (Tzuba)

AROMA	Red fruit, chocolate and mint
TASTE	Plums, mint and roasted coffee
FINISH	Refreshing and long finish



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TULIP CABERNET SAUVIGNON

The grapes were harvested during the early morning hours, passed through a meticulous sorting in the winery, macerated then cold-soaked and fermented for 10 days. After the pressing, a malo-lactic fermentation took place in barrels (barrique) for another 4 months to be aged and insure optimal development. During the aging process, 5% Carignan and 5% of Viognier were added to calibrate the wine to the style wanted to emphasize at Tulip.

VARIETAL COMPOSITION C. Sauvignon, Carignan, Vignier

VINEYARDS	MERLOT, CARIGNAN, VIOGNIER
SOIL	Upper Galilee and North of the Golan Heights
ALTITUDE	Terra Rosa and Basalt
	700m (Upper Galilee) 650m (Golan Heights)

AROMA	Black fruits, berries and currants
TASTE	Rich and fruity with hints of roasted coffee
FINISH	Deep and long finish



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# ESPERO TULIP

WINERY



## WHITE ESPERO

The grapes were manually harvested, while each grape variety was harvested and classified separately and meticulously while entering the winery.

The viognier was spontaneously fermented in 225L oak barrel for 3 months. The chardonnay and the colombard were fermented separately in stainless steel tanks. The Viognier went through a partial malo-lactic fermentation.

**VARIETAL COMPOSITION** 40% Colombard, 30% Viognier, 30% Chardonnay

	COLOMBARD	VIOGNIER&CHARDONNAY
VINEYARDS	Binyamina	Mata
SOIL	Dark Rendzina	Terra Rosa with limestone sediments
ALTITUDE	50m	700m

AROMA	White fruits aromas, grapefruit, white peach
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TASTE	Spicy with flavors of thyme and oregano
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FINISH	Fruity, refreshing and crisp
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## ESPERO SERIES

The meaning of the word Espero is Hope in the Esperanto language. The Espero series was born out of connection to the 'Village of Hope' – the home of the Tulip Winery.

The inspiration we receive from the people who live in this village is expressed in our original and 'free-spirited' blends we created. The Espero wines are our little gesture to the village and its members. The Espero Series is made up of unique blends that express the 'Israeli Terroir' at its best.

# ESPERO

# TULIP

WINERY



## RED ESPERO

The grapes were harvested manually in the early morning hours. The grapes arrive at the winery and are being sorted while every grape varietal is processed individually. Every grape variety is aged separately for 6 months and only afterwards have we blended the final wine to achieve an accurate final blend. The blend kept on aging for another 6 months.

**VARIETAL COMPOSITION** 60% Syrah, 20% Merlot, 20% C. Franc

	SYRAH	MERLOT, C. FRANC
VINEYARDS	Kfar Yuval	Mata
SOIL	Terra Rosa and volcanic	Terra Rosa on limestone
ALTITUDE	350m	700m

### AROMA

Red and black fruits, some hints of smoked oak

### TASTE

Rich, refreshing and fruity with subtle tannins

### FINISH

Long and impressive



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# TULIP

## WINERY

### NET SAUVIGNON BLANC

In this vineyard we have used an innovative covering method, we have facilitated special shade nets in order to reach optimal ripeness in a warm climate. Grapes were harvested in the early morning hours and were meticulously classified while entering to the winery. The wine was fermented in two different temperature picks in order to achieve complexity and distinct layers of fruitiness.

**VARIETAL COMPOSITION** Sauvignon Blanc

**VINEYARDS** Dalton Plateau  
**SOIL** Volcanic  
**ALTITUDE** 850m

**AROMA** Ripen grapefruit, passionfruit and peach

**TASTE** Different layers of the fruits

**FINISH** Refreshing, crisp, sharp and rich



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### RESERVE SERIES

Our Reserve Series is made of our finest classic varietal grapes from our most successful vineyards in Israel. The Tulip Winery Reserve series has gained respectful international awards and provides a unique and exclusive experience of the Israeli wine world.

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# TULIP

WINERY

## SYRAH RESERVE

The grapes were harvested meticulously, selectively and manually. The grape juice went through a cold soaking for 3 days and then was fermented at a 23<sup>o</sup>c-26<sup>o</sup>c, for extracting the typical unique flavours of the Syrah. The wine went through a 14 months of aging in French oak barrels for a bustle maturation. Before bottling the wine went through a rough filtration only for keeping these unique characters.

**VARIETAL COMPOSITION** Syrah

**VINEYARDS** Kfar Yuval  
**SOIL** Terra Rossa and Volcanic  
**ALTITUDE** 350m

AROMA	Ruby and black plums, black pepper, chocolate
TASTE	Fruity and Complex
FINISH	Long and gentle



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# TULIP

## WINERY

### FRANC-MERLOT RESERVE

The grapes were harvested meticulously, selectively and manually while every variety of grape was harvested separately. The grape juice went through a cold soaking for 7 days and then was fermented at a 23°C-26°C, for extracting the unique flavours that are typical for these grapes in our region. The wine went through a 6 months of aging every grape variety separately and then blended together and aged for additional 8 months in French oak barrels for a bustle maturation. Before bottling the wine went through a rough filtration.

**VARIETAL COMPOSITION** Cabernet Franc and Merlot

**VINEYARDS** Mata  
**SOIL** Terra Rossa and Limestone  
**ALTITUDE** 700m

**AROMA** Blackberries, Green peppers, red fruits

**TASTE** Red fruits, Mediterranean spices, rich of flavor

**FINISH** Long



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## BLACK TULIP

Every year we meticulously select our finest barrels of the recent vintage, which eventually will become into our most complex and fruity wine. These barrels are staying longer for an optimal maturation that will eventually make the wine improve and reach a more complex, multi-layered structure. Each variety of grapes is harvested separately, selectively and manually according to its ripeness level. The grape juice went through cold soaking for 5 days and then fermented at a 24°C-27°C to fully extract the typical aromas for each variety.

**VARIETAL COMPOSITION** Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot

**VINEYARDS** Upper Galilee, Judean Hills  
**SOIL** Volcanic, Limestone and Terra Rosa  
**ALTITUDE** 750m

**AROMA** Black and Red berries, chocolate, coffee, spices

**TASTE** Rich and full

**FINISH** Long and gentle



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## BLACK TULIP

The Black Tulip is the flagship of our winery and therefore we decided to dedicate the label to the world closest to our heart – the world of special needs and disabilities, and that is how a project was born: "Don't Label Me". The label was painted by David Ashkenazi, a member in AKIM and his painting won amongst hundreds paintings submitted to our competition.