

Covenant

Covenant Israel BLUE C Rosé 2017

The grapes for this wine were grown in the Golan Heights at the Tel Faris Vineyard. Our rosé is a rosé of Syrah. As with all our wines, we do not inoculate with yeast but rather, rely on native yeast for primary fermentation.

ABOUT THE WINE:

This is the third rosé we have produced in Israel. It is made from Syrah saignée, which we separate from the grapes within minutes of destemming. This is how we preserve a fresh, light color in the wine. We also believe that saignée offers an opportunity to work with the purest free run juice available. As American rosé pioneers, we have brought our techniques to Israel with great success. The French should be so lucky!

TASTING NOTES:

Rosé should be bright and refreshing on the palate. And this rosé fits the mold perfectly. On the palate you'll find hints of raspberry, strawberry, lemons and grapefruit. The finish leaves the palate fresh and clean, ready for the next sip.

VARIETAL:
Syrah

APPELLATION:
Israel (Golan Heights)

PRODUCTION NOTES:
Native yeast fermentation in neutral oak barrels

AGING:
16 Months In 100%
French Oak (10% new)

CASES PRODUCED:
200

SUGGESTED RETAIL:
NIS 92



(510) 559-9045
WINE@COVENANTWINES.COM
COVENANTWINES.COM

ROSÉ