

`Levant` Judean Hills Argaman 2017

Judean Hills, Israel



PRODUCER

We were introduced to this winery by Alberto Antonini, who started consulting there in 2017. He arrived soon after the new head winemaker, Ido Lewinsohn, was appointed. A Master of Wine since 2020, Ido studied winemaking at the University of Milan, and has worked at Sassicaia and in wineries in the Rhône and in Australia. He has developed a great relationship with Alberto and the strength of their partnership has resulted in a dramatic improvement in the quality of the wines in the past few years.

VINEYARDS

The vineyards are located on well draining heavy clay/Terra Rossa soils on a large plain in the foothills of the Judean hills, roughly 150m above sea level. The vines are trained using the Vertical Shoot Position trellis system and grapes were machine harvested.

VINTAGE

The growing season was relatively hot but there were very moderate temperatures during ripening. Harvest commenced on the 26th August.

VINIFICATION

Grapes were destemmed and fermented in stainless steel tanks for 7 days before being racked into French oak barrels. After malolactic fermentation took place the finished wine was racked and returned to the barrels, where it was aged for 12 months.

TASTING NOTES

The wine is deep ruby in colour with a purple hue. Aromas of ripe black fruits combine with a touch of oak on the nose. On the palate this light-medium bodied, with flavours of red fruit, spice and Mediterranean herbs. It is well structured with smooth tannins and a balanced acidity, with the red fruit flavours lingering on the long finish.

Grape Varieties	100% Argaman
Winemaker	Ido Lewinsohn
Closure	Screwcap
ABV	12.5%
Residual Sugar	2.6g/L
Acidity	5.2g/L
Wine pH	3.55
Bottle Sizes	75cl
Notes	Carbon Neutral, Sustainable, Vegetarian, Kosher, Vegan