

Yasmin Red 2024

BACKGROUND

Located in Israel's Merom Ha'Galil within the Upper Galilee, the newly built Recanati winery is a showcase winemaking facility, equipped with the most innovative technology available today. It obtains its grapes from some of the area's finest high-altitude vineyards, which enjoy a climate similar to that of California's Napa Valley. Warm days and contrastingly cool nights, together with chalky-gravelly soil conditions and limited rainfall, create an ideal environment in which to nurture these classic varieties. Owned by Lenny Recanati (a native of Israel with ancestral roots stretching back to Italy), the winery is the realization of Lenny's life-long dream to produce truly world-class wines. Chief winemaker Kobi Arviv is known for his creative work and authentic winemaking philosophy. His use of ancient and unique techniques, alongside the technological advances of today, has raised the quality bar for Israeli wines and turned Recanati into one of the country's benchmark producers.

TERROIR & VINTAGE NOTES

The Upper Galilee's Mediterranean climate is well-suited to growing a variety of grapes. High altitudes and cool breezes produce fresh aromatics and the wide diurnal temperature ranges extend the ripening period.

WINEMAKING & AGING

Moderate-temperature fermentation, followed by delicate pressing and aging in controlled stainless steel tanks.

TASTING NOTES

Lively, youthful red cherry and wild berry aromas. The wine exhibits a round, velvety tannin structure with a perfect balance of acidity and fruit characteristics, including juicy plum and cherry with a touch violets and black pepper.



ORIGIN

Galilee, Israel

GRAPE VARIETIES

80% Petite Sirah, 20% Cabernet Sauvignon

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, Closure: Cork

WINEMAKER

Kobi Arviv

