

ALMA
Shiraz - Grenache - Mourvedre



The Alma series was conceived as a series of high-end blended wines. 2009 witnessed the introduction of new wines to the Alma series, a classic Rhone style blend of Shiraz Grenache and Mourvedre that brings a new dimension and flavour profile to Israel wines and is once again being pioneered by Dalton.

WINEMAKING:

The grapes were selectively picked in late September and early October. The grapes for this wine came from separate vineyard that were picked and fermented separately.

During fermentation the grape cap was pumped over several times a day to increase the depth of colour and levels of extraction of the wine in the gentlest way possible. Before completing fermentation the wine was pressed out, and the free run wine was separated and used to make this wine. Malolactic fermentation was then encouraged and when completed the wine was racked into new and one year old French oak barrels for 12 months. Once the aging was complete, each parcel was individually tasted and the final blend of 52% Shiraz, 32% Grenache and 16% Mourvedre was made. The blended wine was allowed to mature for a further 2 months in oak.

TASTING NOTES:

Alma SGM is a wine showing rich earthy characteristics of leather and liquorice with underlying floral notes and wild raspberries. The wine has good body with a rich silky finish.

SUGGESTED SERVING TEMPERATURE:

16-18° Celsius

ANALYSIS:

Alcohol:	15.3%
pH:	3.73
Total Acidity:	4.70g/l

SERVING SUGGESTIONS:

This wine goes particularly well with stews such as Osso Bucco and hearty winter casseroles.

Dalton Winery Ltd.
Offices: 23 Tuval St, Ramat Gan 52521 Israel Tel: 972 3 751 8922 Fax: 972 3 751 9305
Winery: Dalton Industrial Park, Merom Hagalil 13810 Israel Tel: 972 6 698 7683 Fax: 972 6 698 7684

Email: info@dalton-winery.com Web: www.dalton-winery.com