



Gofna Cabernet Sauvignon Reserve 2010

This is one of the most exclusive wines produced by the winery. The wine was made from 92% Cabernet Sauvignon grapes from the exclusive "Katef" vineyard adjacent to the winery, where we maintain a stringent watering regimen and low yields. 8% Petit Verdot grapes from a vineyard planted in the Shilo Valley were added to enrich aroma and flavors and add complexity.

The rocky shallow soil of this ancient wine country with its dry air and cool nighttime temperatures combine to offer ideal conditions for the production of quality wines. The grapes were harvested by hand from selected plots in the early hours of the morning and immediately transported to the winery. The fermentation processes took place in temperature controlled stainless steel vats at relatively very low temperatures, so as to preserve the aromas of the fruit at their optimum. Alcoholic fermentation was followed by malolactic fermentation, after which the wine was stabilized and transferred to French oak barrels to age for 16 months in the temperature controlled barrel rooms of the winery. The choice of plots from which to harvest the grapes for the production and blending of this wine was made with the goal of achieving a wealth of flavors and complexity providing a unique taste experience.

The wine has a deep reddish-purple color, an aroma of black berries, chocolate and sweet spices, a rich balanced flavor and a complex lingering aftertaste. The wine was not filtered so as to preserve its maximum aromatic potential.

The wine will continue to improve for the next few years if stored under proper conditions for aging (a cool, dark place).

Series consists of: 3000 bottles

Recommended to accompany: entrecote, rich dishes

Serving temperature: 180C

Analytic data: Harvest date – Cabernet Sauvignon Givat Harel Vineyard

8.15.10

Petit Verdot Shilo Valley Vineyard 9.13.10

Alcohol – 13.8%

pH – 3.72

Caloric value per 100 ml. – 77 kCal