



ALMA

Cabernet Sauvignon – Merlot – Cabernet Franc 2012



This Alma blend is our take on a Bordeaux-Style blend.

The 2012 Vintage was characterized by a relatively cool summer with long ripening and later harvests.

WINEMAKING:

The grapes were selectively picked in late September and early October. The grapes for this wine came from four separate vineyards 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 French oak barrels for 12 months. Once the aging was complete, each parcel was individually tasted and the final blend of 55% Cabernet Sauvignon, 30% Merlot and 15% Cabernet Franc was made. The blended wine was allowed to mature for a further 2 months in oak.

TASTING NOTES:

Alma is a dark full-bodied lively wine showing generous aromas of cherries, plums and sweet dark fruits with a buttery palate offering essences of vanilla, cloves and green tea.

SUGGESTED SERVING TEMPERATURE:

16-18° Celsius

ANALYSIS:

Alcohol:	15 %
pH:	3.68
Total Acidity:	5g/l

SERVING SUGGESTIONS:

This wine goes particularly well with grilled meats, steak, hamburgers and roast chicken.

Dalton Winery Ltd.

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