

DALTON



WINERY



Alma Ivory

Alma is about creativity, curiosity and craftsmanship; signature blends that reflect the unique tastes of the Galilee. It is a state of mind and an inspired spirit, offering experiences greater than the sum of their parts.

*Get ready to discover something new. **Pause for pleasure.***

BACKGROUND

Alma Ivory is our own proprietary Galilee blend. This wine is a snapshot of a point in time in the Galilee region. The wine represents the Terroir of the Upper Galilee, the quality of the Dalton Winery Vineyards and is as close to a fingerprint as you can get. This is an eclectic blend and a complex wine that does not copy or imitate anything else. This wine is the Galilee, made from local Israeli grapes we grow at Dalton.

WINEMAKING

The grapes for this wine came from three separate vineyards that were picked and fermented separately. Once fermentation was completed the wines were blended and allowed to age in French oak barrels for 6 months. The final blend is **85% Semillon, 10% Sauvignon Blanc and 5% Colombard**

TASTING NOTES

Alma Ivory is a translucent and delicate wine; it has notes of apricots and honey on the nose. It is medium bodied with a long refreshing finish.

SERVING SUGGESTIONS

This wine goes particularly well with fish dishes cooked or raw, chicken or dairy dishes such as pasta with a truffle sauce or onion tart.

SUGGESTED SERVING TEMP.

10-12° Celsius

The wine is Kosher Le Mehadrin and Kosher for Passover



The wine is Vegan friendly
