

# DALTON



# WINERY



## Majestic Old Vine Carignan

Asufa (meaning collection) is our winemaker Guy Eshel's personal playground at Dalton Winery; A series of moments and memories gathered throughout his time in the field, brought to life together here at Dalton. Each wine in this series tells a different story – some of the here and now, others of a time and place elsewhere – but all were made to add color and complexity to your dining experiences.

A series of moments and memories brought to life in the bottle.

Majestic bares with it a new Israeli spirit: A wine made of the powerful Carignan grown in a single 40-year-old vineyard. Partial carbonic maceration offers the wine a grabbing fruit and fresh acidity. Deep and uplifting, all in one.

The wine is 100% Carignan.

### THE VINEYARD

Majestic Carignan comes from a 40-year-old vineyard located in the foothills of Kfar Tavor, farmed by old-time viticulturist Avshalom Karniel.

### PRODUCTION

The grapes for this wine were processed in two halves. The first half destemmed and fermented in concrete tanks using a traditional punch down method. The other half went through whole bunch carbonic maceration, also in concrete. After pressing and fermentation with wines were mixed and moved to old barrels for ten months.

### TASTING NOTES

Majestic is a light and refreshing wine has a youthful character with undemanding tanins. The carbonic maceration has brought

out many primary fruit characters; acid cherry, fresh raspberry and strawberry with hints at the back of cloves and paprika.

### SERVING SUGGESTIONS

This wine pairs well with chicken and duck, charcuterie platter or a nice pasta with a piquant sauce. It can also be served slightly chilled.

### SUGGESTED SERVING TEMP.

16-18° Celsius

Alcohol: 13%

pH 3.6 T.A. 5.4

The wine is Kosher Le Mehadrin and Kosher for Passover



The wine is Vegan friendly