



Harvest Date: 2017
Bottling: May 2018

Harvest: The grapes are handpicked and then hand-sorted, separated from the Stems and crushed.

Fermentation: Once crushed, the Must of each variety is going through a three weeks of alcoholic fermentation and malolactic fermentation under controlled temperature.

Aging: The wine was aged for 8 months in 300 liters French oak barrels. Throughout the entire production process, our grapes and wines receive meticulous supervision and attention in order to fully express each variety's individual characteristics the unique qualities of our Mediterranean growing region.

About the wine

A Blend of Carignan, Syrah and Mourvedre grapes fermented separately, blended and aged together.

Aroma	Ripe and smoky berry
Wine body	Light-medium
Aftertaste	lingering peasant finish
Side dishes	Mediterranean dishes, fish and light meat
Alcohol level	13.5%



	Vineyard	Planted	Height	Soil
Carignan	Shfeya Zichron Yaakov	1980	130 m	Light and dark rendzinas
Syrah	Binyamina	1996	100 m	Terra Rosa, light and dark Randzines
Mourvedre	Binyamina	2009	150 m	Terra Rosa and Randzine

Winemakers:

Professor Yiannis Paraskevopoulos 
David Bar-Ilan 

Vineyards:

Professor Kostas Bakasietas 

MAIA
WINERY

