Ramot Naftaly Winery

PETIT VERDOT

Known as one of the 5 Bordeaux blend varietals, this grape is surely the humble one. It is highly desired as a blending grape, used to intensify color and body. However, the grape showed it can produce a single-varietal, well balanced wine. The creation of Ramot Naftaly Petit Verdot began almost spontaneously. A personal request of the winemaker's wife, Shiviona, was to make 1 single-varietal barrel of 2008 Petit Verdot especially for her. Her passion for this wine began long before any Israeli winemakers discovered the potential and uniqueness of this single-varietal wine. After its great success among our clients and critics, the Petit Verdot became a part of our annual wine selection. Our Petit Verdot has a refined flavor with soft and round textures, characteristics that portray an 'effeminate' perception. .

Current Release: *2021,2022*

Varietals: *The wine is made of 100% Petit Verdot grapes.*

Vineyard: *The Petit Verdot grapes grow in a single vineyard. The vineyard is located on the western edge of Kedesh Valley in the Upper Galilee.*

Harvest*: The grapes were harvested in the early morning in a manual selective harvest. After cooling the clusters, when grapes have reached the right temperature, they are sorted again in order to remove unsuitable clusters, branches and leaves. The Petit Verdot was harvested in late August.*

Production Process: *After arriving at the winery, the clusters are transferred to a cooling room to decrease the grapes' temperature. When grapes reach the right temperature, they are sorted on a conveyor belt for another round of inspection, in order to remove unsuitable clusters, leaves or branches. The grapes are destemmed and transferred to a stainless-steel temperature controlled tanks by using a special peristaltic pump. The fermentation takes place in the tanks at 22-28 °C with regular shuffling to extract color, aroma and tannic substances. When fermentation is done, The wine is then pressed, left to clarify naturally and moved to our cellars for ageing.*

Maturation: *The wine ages in a 220 liter French oak barrels. After bottling the wine is aged for an additional 6 months period in our cellar.*

Aging Potential: *The wine will improve over the next 4 to 8 years.*

Winemaker's notes: *The wine's color has deep red- maroon shades.*

Technical details:

Alcohol:	*14 %*
PH:	*3.6*
Brix:	*26*