Ramot Naftaly Winery

PRIMO

The love for Barbera followed Yitzhak to create another interesting blend. The Primo blend is a unique combination of Merlot and Barbera, giving the wine specially refined flavors and strong aromas. The Barbera has aged for twelve months in French oak barrels while the Merlot has aged for twenty-four months in oak barrels. A medium body and balanced wine that leaves a long flavorful finish.

Current Release: 2022

Varietals: *This wine is made of 30% merlot and 70% barbera grapes*

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.*

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 22-26 °C with regular shuffling to extract color, aroma and tannic substances. Each varietal is fermented separately; when fermentation is done the wine is blended. The wine is then pressed, left to clarify naturally and moved to our cellars for ageing.*

Maturation: *The wine ages in a special 2000 liter French oak barrel. 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 tends towards deep red-purple shades. Medium body, balanced wine with long finish.*

Technical details:

Alcohol:	*14 %*
PH:	*3.45*
Brix:	*26*