



Ramot Naftaly Winery

KEDESH

In ancient times, *Kedesh* was a city inhabited by the Naftaly tribe, in northern Israel. Throughout history, it served as a city of refuge for different cultural and ethnic groups. Archaeological finds bear witness to what was a thriving trade center for farming and wine production during Biblical times.

What was true then, is again true now! The Kedesh Valley has once more been planted with vineyards. To wine lovers and connoisseurs, it has become well known for being particularly suitable for production of the very finest quality red wines. Of course we, at Ramot Naftaly Winery, are wine growers. We know every centimeter of our vineyards and we pride ourselves in being able to select the outstanding vintages of individual grape varieties.

The *Kedesh* label is for those exceptional wines, produced in a particularly good years. The wines are aged in used oak barrels, which allows the full expression of the variety. Kedesh wines illustrate the beautiful quality we receive from the terroir of Kedesh Valley, in the Upper Galilee.

Current Release: 2016, 2018

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 processed separately; The wine is pressed, left to clarify naturally and moved to our cellars for ageing. While maturing in the barrels we held tasting panel and decided to blend these 3 varietals.*

Maturation: *The wine ages in a 330 French oak Barrels.*

Aging Potential: *The wine will improve over the next 6 to 12 years.*

Winemaker's notes:

Technical details: Alcohol: 14 %
PH: 3.45
Brix: 26