

CLOS de GAT

HAREL

Cabernet Sauvignon 2013

Varieties: Cabernet Sauvignon 95%, Petit Verdot 5%
Alcohol: 14%

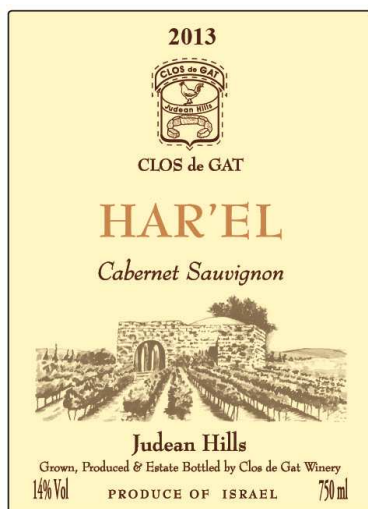
Vinification: Traditional vinification methods, the grapes are hand picked, after rigorous sorting and crushing they are transferred to closed fermentation tanks. After ageing for 12 months in 30% new French oak barrels and racked every 4 – 6 months, the final blend is bottled without fining or filtering.

Tasting notes: The excellent 2013 vintage clearly reflects the terroir characteristics inherent in the HAREL wines of Clos de Gat. The wine has a beautiful deep black red colour with purple tints. On the nose, it reveals aromas of black and red fruits which are enhanced by notes of discreet oaking and earthy Mediterranean plants and herbs. On the palate, the wine is full bodied, well balanced with fine integrated tannins. The finish is long, complex and elegant.

Drink: 3-8 years from the vintage

Serving temperature: 16 to 18°C.

Serving suggestions: Grilled and roasted meats, casseroles and cheeses.



יקב קלו דה גת, כרמי הראל, קיבוץ הראל 997400

Harel Vineyards, Clos de Gat Winery, Kibutz Harel 99740, Israel

Tel: +972(0)2-9993505 | Fax: +972-(0)2-9993350

Email: closdegat@closdegat.com | www.closdegat.com Onlineshop: www.wineshop.closdegat.com