

CLOS de GAT

HAREL Merlot 2014

Varieties: 100% Merlot

Alcohol: 14%

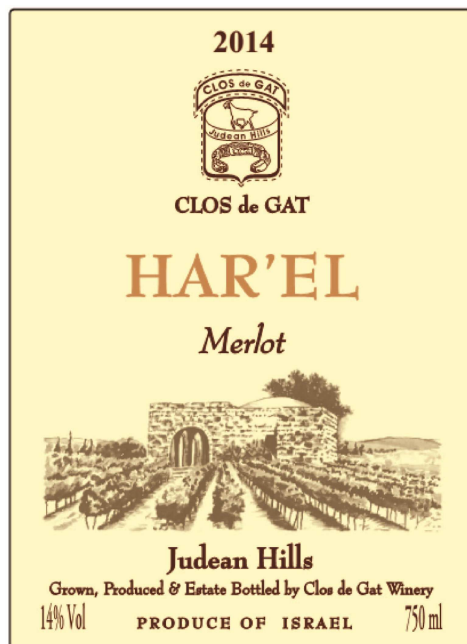
Vinification: Traditional vinification methods, the grapes are handpicked, after rigorous sorting and crushing they are transferred to open fermentation tanks. After ageing for 15 months in 70% new French oak barrels and racked every 4 – 6 months, the final blend is bottled without fining or filtering.

Tasting Note: The wine has a brilliant deep dark red colour with purple tints. On the nose it reveals powerful aromas of blackberries and candied plums, which are enhanced by notes of earthy Mediterranean plants and herbs. On the palate, the wine is rounded and full bodied with fine well integrated tannins. The finish is long, complex and elegant.

Serving Temperature: 18-20 c.

Drink: 3-9 years from the vintage

Serving Suggestions: Mediterranean cuisine, grilled & roasted meats, casseroles and strong cheeses.



יקב קלו דה גת, כרמי הראל, קיבוץ הראל 9974000

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

Tel: [+972\(0\)2-9993505](tel:+972029993505) | Fax: [+972-\(0\)2-9993350](tel:+972029993350)

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