



HAREL

Merlot

Vintage 2017:

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 well-integrated tannins. The finish is long, complex and elegant.

Varieties:

100% Merlot

Degrees:

14%

Vinification:

Traditional, the grapes are handpicked after rigorous sorting and crushing they are transferred to open fermentation tanks. After ageing for 14 months in 30% new French oak barrels and racked every 4-6 months, the final blend is bottled without filtering.

Drink:

2-10 years from vintage

Serving Temperature:

16-18°C (60-65°F)

Serving Suggestions:

Mediterranean cuisine, grilled and roasted meats, casseroles and cheeses

The Story:

Clos de Gat is situated in the foothills of the Judean Mountains, bordering Israel's biblical Ayalon Valley, where Joshua defeated the Five Kings. In 1998 owner-winemaker Eyal Rotem who studied winemaking in Australia, began planting vines and building a winery on the land surrounding his house, thus turning along-harbored dream into reality. An ancient "Gat" (Hebrew for wine press), pre-dating the Roman period by a thousand years, is located by the house set in the heart of the vineyards, which today cover an area of 19 hectares (47 acres).

