

Four glasses...and then some

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Local wineries and distributors have launched some excellent wines for Passover.

The local wine world gears up twice a year, for Rosh Hashana and for Passover.

Offering wine tastings and sale celebrations – in commercial centres in the city and at the wineries themselves – this is a great opportunity to discover new wines, take advantage of the special deals offered and stock up for the summer.

The following is a list of wines from some of the leading local wineries, arranged alphabetically. (K) means kosher.

Adir Adir winery in the Galilee suggests two of its special wines for the Seder - Shiraz 100%, aged 12 months, an easy wine to drink with dinner (NIS 90), and the A white 90% Chardonnay and 10% Sauvignon Blanc is an elegant, aromatic and balanced wine that will be great with any fish dish (NIS 120).

Avidan The North Galilee boutique winery is launching the TAG collection, red, white and rosé (NIS 59.90) and the varietal wines (NIS 79.90), which include Cabernet Franc, Malbec, Nebbiolo, Cabernet Sauvignon and Mourvedre.

Barkan The Reserve varietal collection of the Barkan winery is very much loved, and at NIS 45 is also good value. The Cabernet Sauvignon and the Merlot have won numerous prizes. The winery's special launch for this holiday is the Cabernet Sauvignon 2011 from the Supérieur line, an excellent classic Bordeaux style wine, fresh with wood aromas and elegantly packed in a beautiful box. At NIS 225, this wine is a great choice as a gift for a wine-loving host.

Ben Haim Merlot Tradition 2009, aged 14 months in oak barrels, a fruity and rich wine that will go well with beef stew and other main dishes (NIS 100). Another good option from the winery is the Reserve Cabernet Franc, aged 18 months; it is a full-bodied, rich and aromatic wine that will go very well with the fish and chicken dishes (NIS 130).

Bravdo The Bravdo boutique winery in Karmeit Yosef offers two wines. The 100% Merlot 2012 is a soft and gentle wine, rich and full bodied (NIS 130). The lovely Chardonnay 2014 is very aromatic and fruity, with a beautiful golden color (NIS 90).

Carmel If it's light crowd pleasers you're looking for, try the Buzz series by Carmel (NIS 30).

But we suggest trying the winery's more upscale wines, such as the Carmel Vineyards' Petit Syrah Adulam 2010. This is an aromatic dry red full bodied wine will go very well with grilled meats and beef stews (NIS 90). From the same series, try the new Carmel Vineyards Emek Kadesh 2014 Rosé that will be a hit this summer. Lovely light pink color and fruit aromas (NIS 65).

Dalton The award-winning winery has launched two new wines in the Alma series. The Alma SMV (Shiraz-Mourvedre- Viognier) 2011 NIS 79 and the Alma White 2013 (NIS 65). Also try the Merlot 2012 from the Reserve collection. Made from a single vineyard, it is a very nice wine indeed (NIS 110).

Ella The Ella winery suggests three wines this Passover: the 2013 Rosé, the 2012 Chardonnay and the Cabernet Sauvignon 2011.

The dry rosé from the Ever Red line is light, fruity and a pleasure to drink (NIS 55). The Chardonnay is elegant and lovely, with refreshing acidity. NIS 85. And the Cabernet Sauvignon has the very typical aromas of dark fruit and the oak barrels (NIS 99).

Golan Heights (K) For the first cup of wine, the Golan Heights Winery suggests the Yarden Katzrin Chardonnay 2013, an aromatic fruity wine aged in oak barrels (NIS 100). For the main courses, they suggest the Merlot 2010, (NIS 90). The winery keeps the best for the dessert. Yarden T2 2009 is a rich, concentrated dessert wine made from two Portuguese grape varieties NIS 150.

Jerusalem Winery This small quality winery has launched two wines from its Reserve series - the Reserve Gewurztraminer 2013 (NIS 65), and the Reserve Merlot 2011 (NIS 75).

Jezreel The new winery in Kibbutz Hanaton has launched three wines. The winery's signature Adumim 2013 is a red dry wine, a blend of Carignan, Syrah and Argeman, (NIS 95), and Levanim 2014, a blend of Chardonnay, Colombard and Gewurtztraminer, is a dry and aromatic white wine (NIS 75). The 2014 Rosé is to be served very cold as an aperitif (NIS 69).

Psagot The new wines launched by the winery were all made from the 2012 harvest. The winery's signature Red 2012 is adorned with a replica of an old coin found in the cave where the wines are aged (NIS 120). Another good wine for the meal is the less expensive 2012 Cabernet Sauvignon. (NIS 100).

Ramat Negev The Red Neve Midbar 2011, purple has a full, rich body and a delicate acidity. Serve it with beef or lamb (NIS 89). The 2012 Cabernet Sauvignon from the Kadash Barnea series is a crowd pleaser (NIS 59).

Recanati New in the Recanati Mediterranean Reserve series, the 2014 Gris de Marselan Rosé is elegant and fresh, a perfect aperitif that can also go well with food. There were only 6,500 bottles produced from this wine (NIS 89). The Recanati Wild Carignan 2013, made from vines that grow on the slopes of the Judean Hills, was aged in oak barrels from Burgundy and only minimally filtered for a more natural, or "wild" character (NIS 149).

Tabor The Adama Cabernet Sauvignon 2011 can take you through the whole meal (NIS 60). The Sufa 2012 from the Adama II series, is a full-bodied wine, with balanced acidity and a pleasant fruity taste (NIS 89).

Teperberg 1870 (K) Two new harvests are offered for this holiday by Teperberg 1870. The Malbec 2013 is a deep red wine with rich fruit aromas and soft, round, full-bodied flavors (NIS 69). The 2014 Gewürztraminer is a bright greenish wine with fruity flavors.

Crisp and lovely as an aperitif and with dessert (NIS 59).

Tishbi The new dry Rosé 2014 by Tishbi is a bright light red, with flavors of strawberries and tropical fruit. (NIS 45). For the main dish, try the 2011 Estate Cabernet Sauvignon single vineyard Emek Habracha.

Made from vines growing on the slopes of the Judean Hills and aged in American oak barrels, this wine will go well with meat, as well as sharp cheeses (NIS 130).

Tulip (K) The Mostly Cabernet Franc 2012 is a very impressive wine great with any dish and can accompany the whole meal (NIS 85). The White Tulip can be served as an aperitif and with fish. Made from Gewürztraminer and Sauvignon Blanc grapes, it is a refreshing wine with citrus flavors.

Tzuba (K) Tzuba has launched two new wines. The Metzuda Chardonnay 2014 was aged in French oak barrels for eight months. It has rich aromas of lemon peel and delicate caramel and vanilla present on the nose (NIS 89), and the Metzuda Syrah 2011 is aged in French oak barrels for 18 months.

(NIS 105).

Vitkin (K) The three wines in the Israeli Journey collection of the Vitkin Winery are young and exquisitely tasting with a medium body and emphasized fruitiness. (NIS 75).

Vitkin's 2011 Carignan is a dark-colored aromatic wine that will be perfect with beef and lamb dishes (NIS 105).

Yatir (K) The quality boutique winery in Tel Arad near the Yatir Forest has launched a new wine for spring. The Rosé Yatir 2014 is a dry rosé blend of Grenache and Tempranillo.

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The color is light peach with aromas of tropical fruit. Lovely and refreshing, the wine will be perfect as an aperitif or served with light dishes. A favorite summer wine (NIS 90).

Imported Elvi Elvi is a high-quality, award-winning kosher wine producer from Spain, owned by winemaker Moises Cohen. The wines are typical of the various wine-growing regions of Spain. The ADAR 2008 is a blend of Cabernet Sauvignon, Petit Verdot and Syrah. The wine has a lovely dark red color and red-fruit aromas, aged in oak barrels 12 months (NIS 79). The Vina Encina line includes dry red wine, dry white and rosé, as well as sangria, all from La Mancha (NIS 79)