

NANA

ESTATE
MITZPE RAMON
www.nanawine.com

NANA ESTATE Osher 2015

Composition: Syrah 96%
Cabernet Sauvignon 3%
Petite Verdot 1%

Winemaking process:

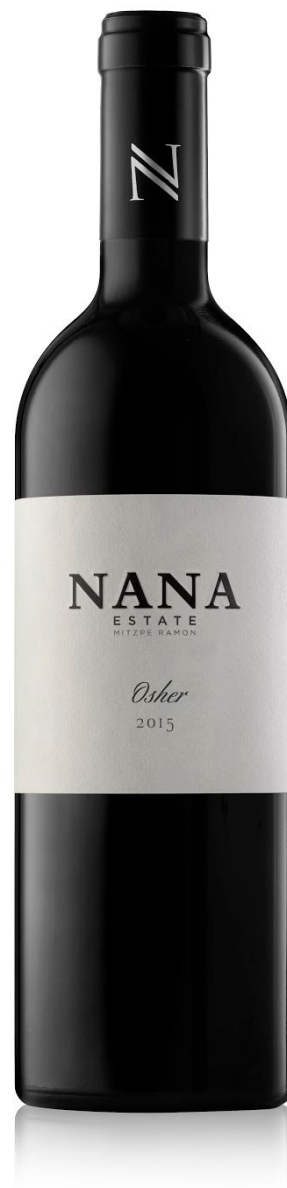
The grapes were harvested late in the season, as clusters containing small seeds, when the flavors of the fruit are highly concentrated, and the sugar level is high. This enables the production of a full-bodied wine.

A portion of the grapes undergoes fermentation as whole clusters, to allow the development of a greenish character, with fresh, aromatic, grassy tannins. Following fermentation, we increase the temperatures of the tank and they undergo hot maceration with their skins for two weeks, giving the wine a rich texture. The wine ages for 21 months in French oak barrels, where most of the barrels are new.

Winemaker's Notes:

A brilliant, intense color accompanied by a strong, ripe bouquet of anise, sweet smoke, and crème brûlée. A full-bodied and powerful wine, with delicate acidity and flavors of ripe, red fruit.

Sweetness: Dry
Percentage of alcohol: 15.1%
Calories: 89
Serving temperature: 14-16°C
Shelf life: Until 2025
Bottle size: 750ml
Acidity (grams per liter): 8.5g
pH 3.73
Specific weight: 5.991
Kosher certification: Not Kosher



אזהרה: מכיל אלכוהול מומלץ להימנע משתייה מופרזת