



Psagot Prat

Vineyards and harvest date: Jerusalem Mountains

Harvest: several Harvesting Dates

Components: A fortified dessert wine made of Cabernet Sauvignon, Merlot, Syrah and Petit Sirah grapes, from several vintage years

Analytics: Alc. 17.5%

Wine Style: Dessert wine

Production: The grapes were harvested in high ripening, to express the range of raisin flavors in the grape. The fermentation began normally, and at an exact point the wine was reinforced by clean alcohol, which stopped the fermentation. The wine left a natural residual aroma in the wine. Some of the wine is kept in old oak barrels, some of it in stainless steel vats. After mixing all the ingredients the wine was roughly filtered and bottled.

Tasting notes: Aromas and flavors of red / blue / purple grape raisins, black cherry raisins, blueberry raisins and cranberry raisins (all natural of course, of the grapes themselves), espresso and dark chocolate. The mouth is soft and round, thick texture with harmonious sweetness and pleasant finish. The wine will pair well as 'Digestif' with ripe & spicy cheeses or high-quality rich dark chocolate.