



Sycra Merlot

Clos de Gat “Sycra” (Aramaic for bright red), showcases the exceptional quality of grapes grown in our vineyards in certain years, allowing the winemaker to produce wines of great distinction and longevity.

Aromas of black and red fruits which are enhanced by notes of discreet oaking and earthy Mediterranean plants and herbs. On the palate, the wine is concentrated, powerful and well balanced with an excellent well integrated tannin structure. 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 20 months in new French oak barrels and racked every 4-6 months, the final blend is bottled without filtering.

Drink:
3-15 years from vintage

Serving Temperature:
18-20°C (64-68°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).

