



Star of Bethlehem Red

Dry Red Wine

Origin: Vineyards in Holy Land. Cultivated mainly in the area of Biet Shamesh and Hebron.

Grapes: Blend: 35% Cabernet Sauvignon, 35% Syrah, 30% Baladi.

Cultivation: The local varieties are cultivated by traditional methods in the sunny hills of Shaffa. While the international varieties are cultivated using cordone speronato method.

Harvest: The Grapes are ripe around the end of August - First week of September and are harvested by hand and placed into small boxes.

Wine Making: The fermentation of each variety is done separately and then carefully blended together. The Blend is then aged in barrels for 8 months.

Alcohol: 12% vol.

Sugars: 0.2 g/l.

Total Acidity: 6.0 g/l

Color: Red ruby.

Aroma: Fresh fruity wine with warm notes of cherries and strawberries .

Taste: Well round with good persistency along with moderate acidity and smooth soft tannins that completes the feeling of warmth and texture characteristics of Mediterranean wines.

Served: With Red meat and cheeses.

Packing: 12 bottles.