

# Covenant

## 2019 BLUE C ROSÉ

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*The grapes for this wine were grown in three vineyards in the Upper Galilee, the Golan Heights and the coastal region near Zikron Yaakov. As with all our wines, we do not inoculate with yeast but rather, rely on native yeast for primary fermentation.*

### **ABOUT THE WINE:**

This is the fifth rosé we have produced in Israel. And it is the first one we have imported to America. Half of it is made from whole-cluster-pressed Carignan. The other half from Syrah saignée, which we separate from the grapes within minutes of destemming. We believe that saignée as well as whole-cluster-pressed grapes offer an opportunity to work with the purest free run juice available. Our BLUE C rosé is barrel fermented in neutral French oak.

### **TASTING NOTES:**

Rosé should be bright and refreshing on the palate. And this rosé fits the mold perfectly. On the palate you'll find hints of raspberry, strawberry, lemons and grapefruit. The finish leaves the palate fresh and clean, ready for the next sip.

**VARIETALS:**  
Carignan, Syrah

**APPELLATION:**  
Israel (Golan Heights)

**PRODUCTION NOTES:**  
Native yeast fermentation in neutral oak barrels

**AGING:**  
6 Months

**CASES PRODUCED:**  
450

**SUGGESTED RETAIL:**  
\$35



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ROSÉ