Destitage, White Bland, Teperberg winery



Destitage Inspire The -Viognier-Sauvignon Blanc-Chenin Blanc blend, offers complex aromas with touches of orange fruit – peach and apricot. This dry wine is magical, crisp and fresh, with a full and soft presence, delicate sourness and a gentle finish. The body has a dominant presence thanks to the part which matured in wooden barrels.

Rating: Not Rated Yet **Price** 70 ?

Ask a question about this product

Manufacturer<u>Teperberg Winery</u>

Description

Wine Details

Sauvignon Blanc, French Colombard, Viognier - Mevo Horon; Sauvignon Blanc - Shomron; French Colombard - Mevo Horon, Mechanical, during late night hours, On release to the market

Wine production process

After the night time harvest, the Viognier grapes arrived at the winery in the early morning hours. The grapes were immediately and gently pressed under nitrogen gas to preserve the high quality of the fruit and prevent oxidation.

After pressing, the must was transferred to chilled stainless-steel tanks for a 24-hour period of cold settling. After the settling clarification, the clear must was racked off of the sediments to another stainless-steel tank. Yeast was pitched to begin the fermentation, which was carried out at cold temperatures for approximately two to three weeks. The cool fermentation helps produce and preserve aromatic expression and elegance. To develop the aromatic profile and widen the palate, 30% of the wine was aged in French oak barrels for a period of four months. The rest of the wine remained in stainless steel tanks.

The Sauvignon Blanc and French Colombard grapes which were harvested at a later date, underwent similar vinification processes.

After multiple tastings with the winery's tasting panel the final blend of the wine was arranged. In order to preserve natural acidity and crisp flavors, this wine did not undergo malo-lactic fermentation.

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Reviews

There are yet no reviews for this product.

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