

## Masada 2017, Gvaot Winery



Meal Combinations: An excellent match for complex meat dishes such as beef Wellington or tournedos-style fillet, or slow-roasted saddle or leg of lamb with root vegetables  
Serving Recommendation: Serve at 16-18°C. Allow two hours of breathing or decant

Rating: Not Rated Yet

**Price**

300 ?

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Manufacturer [Gvaot Winery](#)

Description

Character: Dark fruit, aromatically intense with profound complexity

Varieties: Cabernet Sauvignon, Merlot, and Petit Verdot

Vineyards: Central Mountain, 700-900m elevation

Aging: 22 months in new French oak barrels

Aging Potential: The wine reaches its peak about five years after harvesting and will continue to develop for 12-14 years under suitable conditions

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### Reviews

There are yet no reviews for this product.