HOUSE OF TOWNEND

# Har'el Syrah, Clos de Gat

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| **Price** | £29.99 |
| **Code** | HARE015 |

The generally excellent and abundant 2015 vintage clearly reflects the terroir characteristics inherent in the Harel wines of Clos de Gat

**Tasting Notes:**

A superb wine clearly reflecting the terroir characteristics inherent in the Harel wines of Clos de Gat . The wine has a deep dense purple colour. On the nose it is intensely aromatic and complex, discreetly oaked, with classical spicy peppery and red fruit aromas. On the palate the wine is full bodied, well balanced, fresh with good acidity and well rounded tannins. The finish is long, lively and elegant.



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| Specification | |
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| **Vinification** | Produced by traditional vinification methods. The grapes are handpicked and after rigorous sorting and crushing they are transferred to open fermentation tanks. After ageing for 16 months in 35% new French oak barrels and racked every 4 – 6 months, the final blend is bottled without fining or filtering. |
| **ABV** | 13.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now through to 2027 |
| **Country** | Israel |
| **Region** | Galilee |
| **Type** | Red Wine |
| **Grape Mix** | 85% Syrah, 15% Cabernet Sauvignon |
| **Genres** | Fine Wine |
| **Vintage** | 2022 |
| **Body** | Hearty, rustic and full flavoured |
| **Producer** | Clos de Gat |
| **Producer Overview** | Clos de Gat is situated in foothills of the Judean Mountains, bordering Israel's biblical Ayalon Valley, where Joshua defeated the five kings. |
| **Closure Type** | Cork |
| **Food Matches** | The perfect parter to slow cooked smoky pulled pork butt with chipotle mayo. Delicious! |