



Philokalia

"Love of the Beautiful, the Good"

GRAPES OF WRATH 2021

Wine Type: Dry white/amber wine.

Grape Varietal: Blend of various native grape varietals, old vines, traditional dry farmed.

Locality: Bethlehem, south-western hills, 930m above sea-level.

Harvesting: Manual harvesting in september 2021.

Winemaking: Minimal intervention, crushing, 95% destemming, co-fermentation of several varietals, daily manual punch-downs, skin-maceration per microplot, ranging from 1-8 weeks. Malolactic fermentation naturally conducted (spontaneous and without inoculation). Three rackings, no fining, no filtration.

Alc: 13.% **pH:** 3.70

Sulphites: Contains naturally-occurring sulphites (tested Sept 2022)
Total: 11mg/lt
Free: less than 5mg/lt

Serving: 12°C - 14°C, Gentle decanting and/or breathing time in the glass.

Production: 3492 bottles 750ml
14 Magnums

Awards: 2023 San Francisco International Wine Competition - Gold Medal



Context: One of a kind vineyard. 90+ Year old vineyards that have been partially destroyed by military actions in service of illegal settlements. Vines were crushed with stone boulders up to two meters in height yet have grown back from between the rocks. These vines represent a part of historic vineyards that attest to the presence of ancient civilizations in the Bethlehem area, as evidenced by the finding of numerous B.C. Era metal coins that arise from the clay-limestone soils during manual tillage.