

TANYA

Boutique Winery

Tanya Winery is a family winery established in 2001 by Yoram Cohen and named after his daughter. The name Tanya is taken from the Gemara, "Tanya said Rabbi Ishmael," and other places in the Talmud. The winery was among the first boutique wineries created in Israel.

The winery is located in Binyamin County, north of Jerusalem, at an altitude of 900 meters above sea level. Around the winery, many wine presses carved in the stone were found, indicating that wine was produced in the area already 3,000 years ago.



Tanya



CABERNET SAUVIGNON

This wine has the flavors and aromas of ripened fruit, chocolate, native Israeli spices and black pepper. The wine was aged for 8 months in French oak barrels, plus additional bottle aging to allow the taste to fully come to potential.

Type: Dry
Color: Red
Alc/Vol: 15.3%
Mevushal: Yes/No
Appellation: Judee-Samarie



CHARDONNAY

This wine is produced from unique Chardonnay grapes that grew in negev mountains in the area near mitzpe ramon at a height of 950 meters above sea level. By virtue of its light and balanced fermentation, the wine has a golden, lemony color with a refreshing fruity.

Type: Dry
Color: White
Alc/Vol: 13.2%
Mevushal: Yes
Appellation: Judee-Samarie



MERLOT

This dry red wine is characterized by aromas of ripened fruit, strawberries, cocoa, and native Israelie spices. The wine has been aged for 8 months in French oak barrels to allow the flavors of the cool moutainside climate of the Judean Hills grapes to emerge.

Type: Dry
Color: Red
Alc/Vol: 15.2%
Mevushal: No
Appellation: Judee-Samarie



ROSÉ

This wine was created from grapes of the Cabernet Sauvignon and Cabernet franc varieties and fermented without the grape skins. It is an excellent wine with tastes of tropical fruit and a wonderful subtle finish of apple and red grapefruit.

Type: Dry
Color: Rosé
Alc/Vol: 13.1%
Mevushal: No
Appellation: Judee-Samarie



BLEND

This wine has a balanced, full bodied taste, exhibiting flavors of berries, ripe plums, cocoa, and native Israeli spices. The wine is aged for 8 months in French oak barrels, with additional bottle aging to allow the full flavor to develop.

Type: Dry
Color: Red
Alc/Vol: 15.6%
Mevushal: No
Appellation: Judee-Samarie



CABERNET SAUVIGNON

This wine is produced from unique grapes which exhibit the cool climate of the Judean Hills mountainside vineyard in which they were grown. The wine is aged for 14 months in French oak barrels. The wine has not been clarified or filtered.

Type: Dry
Color: Red
Alc/Vol: 15.7%
Mevushal: Yes/No
Appellation: Judee-Samarie



CABERNET FRANC

This Cabernet Franc wine is aged 12 months in French oak barrels. Additional bottle aging allows for the expanded development to the full potential of its taste. The wine was bottled without filtration, therefore sediment may appear as it ages. The wine was fermented in wild yeast, without any chemical.

Type: Dry
Color: Red
Alc/Vol: 14%
Mevushal: Yes
Appellation: Judee-Samarie



MERLOT

This wine is produced from unique merlot grapes exhibiting the distinctive tastes of the Judean Hills in which they were grown. The wine is aged 18 months in French oak barrels. Additional bottle aging allows for the expanded development to the full potential of its taste.

Type: Dry
Color: Red
Alc/Vol: 15.1%
Mevushal: No
Appellation: Judee-Samarie



SYRAH

This Syrah wine is aged 12 months in French oak barrels. Additional bottle aging allows for the expanded development to the full potential of its taste. The wine was bottled without filtration, therefore sediment may appear as it ages. The wine was fermented in wild yeast, without any chemical.

Type: Dry
Color: Red
Alc/Vol: 14%
Mevushal: Yes
Appellation: Judee-Samarie



CABERNET FRANC

The natural flavors and aromas of this wine are preserved since it has not been clarified or filtered. The wine is aged approximately 14 months in French oak barrels.

Type: Dry
Color: Red
Alc/Vol: 14.0%
Mevushal: Yes/No
Appellation: Judee-Samarie

CABERNET SAUVIGNON



This wine exhibits the distinctive qualities of the mountainside vineyard and cool climate of the Judean Hills in which they were grown. The wine is aged 24 months in French oak barrels. Additional bottle aging allows for the full potential of its taste to develop.

Type: Dry
Color: Red
Alc/Vol: 16.3%
Mevushal: Yes/No
Appellation: Judee-Samarie

38



This wine is produced from 55% Cabernet Sauvignon, 35% Merlot and 10 Petite Verdot, all from vineyards located in the cool climate of the mountain side. The wine was aged for 38 months in French oak barrels and then aged for an additional year in the bottle. The wine has an elegant full bodied taste with a wide panorama of flavors and long finish.

Type: Dry
Color: Red
Alc/Vol: 14.8%
Mevushal: No
Appellation: Judee-Samarie

46



This wine is produced from 100% Cabernet Sauvignon grapes. The grapes were grown in a singular vineyard located in the cool climate of the mountain side. The wine was aged for 46 months in French oak barrels which were periodically changed during the aging process to take advantage of the rejuvenation and then aged for an additional year in the bottle. The wine has a full bodied big taste with a wide panorama of flavors and a long finish.

Type: Dry
Color: Red
Alc/Vol: 14.8%
Mevushal: No
Appellation: Judee-Samarie

ENOSH



This wine is produced from unique Cabernet Sauvignon grapes exhibiting the distinctive qualities of the single mountain side vineyard and cool climate of the Judean Hills in which they were grown. The wine is aged 36 months in French oak barrels. Additional bottle aging allows for expanded development of the full potential of its taste.

Type: Dry
Color: Red
Alc/Vol: 15.6%
Mevushal: No
Appellation: Judee-Samarie

