

HB Wine Merchants presents wines from: **Tzafona Cellars**



CANADA

Vidal 'Icewine'

VQA Niagara Peninsula



Brand Highlights

- Founded in 2014 by Toby Berkel and Rabbi Avraham Gislason, winemaker at Tzafona Cellars, the goal of the estate is to make high quality wine at world scale quality.
- The winery expanded by purchasing and developing 100 acres of vineyards in 2021 and built a winery dedicated to produce kosher wines using world class winemaking equipment and knowledge.
- 100% Riesling harvested from 4 Mile Creek and Twenty Mile Bench vineyard sites in the Niagara Peninsula region where limestone-clay soils, elevation and moderating breezes from Lake Ontario combine to create a medium dry, high quality Riesling.

The Estate

The winemaker, Rabbi Avraham Gislason wanted to find a winery where he could take over one production line and make true Kosher wine from the cold climate fruit of the Niagara Peninsula. Eventually he partnered with Toby Berkel, an entrepreneur and Diamond Estates Winery located just north of Niagara Falls, the first host winery of his project. With the addition of Dovid Khazanski to the team the project has turned into an estate winery with both vineyard holdings and winery facility in Niagara on the Lake. The transition to organic farming is underway along with sustainability and environmental consciousness as the guide for the future. The ultimate goal is “to provide the world with an organic, kosher, premium wine experience that expresses the unique nature of the Niagara Peninsula... A rare taste of the north.”

Wine Making

Made from 100% Vidal that was harvested at 12 degrees Fahrenheit, this wine was pressed at the winery while still frozen using a computer controlled basket press under freezing temperatures to insure the concentrated juice was gently extracted over a long press cycle. This preserves the intensity and character of the wine and is followed by a slow fermentation at cool temperatures in stainless steel tanks. The wine is bottled at 11% alcohol and has 9 g/L total acidity to balance the 189 g/L of residual sugar.

Tasting Notes

This golden hued Icewine offers intense aromas of honey, apricot, and peaches. The rich, creamy palate is balanced by refreshing citrus acidity, leading to a long, elegant finish.

Press



Product Specifications

- Pack: 375mL/12 [Cork]
- UPC: 6 28693 54200 5
- SCC: 1 06 28693 54200 2
- Case: 11" x 8.5" x 14"