



AGUR BLANC 2024

JUDEA, ISRAEL

INTRODUCTION

Agur Vineyards (est. 1999) lies near the Biblical Elah Valley, nestling in the fertile hills of Judea. From the vineyards of Givat Yeshayahu, Netiv HaLamed-Heh, Mata and Ein Kerem, the winery produces a limited variety of artisan, crafted wines, each of which expresses an authentic sense of place in different ways. The concept of vineyard expression is particularly intriguing and challenging for winemaker Eyal Drory (BSc & MSc Viticultural and Oenological Sciences, Turin University). The joy of creation, devotion to exploring the appellation and the pursuit of excellence, lead and guide Agur Vineyards' team on its journey, refining and redefining the Judea region winemaking potential.

VARIETIES

A blend based on Sauvignon Blanc and Chenin Blanc, with smaller proportions of Roussanne, Viognier, Grenache Blanc and Chardonnay.

VINEYARDS

Estate owned vineyards and long term contracts.

Judean Foothills - Givaat Yeshayahu, Netiv HaLamed-Heh. Altitude 250-400 meters above sea level.

Judean Hills - Mata, Ein Karem. Altitude- 300-650-750 meters above sea level.

SOIL

Mata, Ein Kare Terra rosa on a limestone bedrock

Netiv HaLamed-Heh Chalk with small amounts of terra rosa, on a limestone bedrock **Givaat Yeshayahu** A mixture of alluvial soil and terra rosa, with a large presence of pebbles, on a limestone bedrock

WINEMAKING

After manual sorting, each variety ferments on its own, with 40% of the wine fermenting in old oak, maturing sur lie for 4 months, and the remaining 60% fermenting in stainless steel.

NOTES

Aromatic & well-balanced; this is an Eastern Mediterranean expression for the varieties in the blend. Complex, rich and rough on the one hand, while fresh, crisp, mineral and pleasant to drink on the other. A fresh expression of the fruit, flowers and rocks of the Judean Hills region

TECHNICAL INFORMATION

BLANC

Appellation JUDEA

Producer | Agur Winery Harvest time | August and September

Region | Judea Type of Harvest | Hand Picked

Type of Wine | White Ageing | 4-6 monthes

 Strain Age | 5-25 years
 Abv | 12.5%

 Altitude (m) | 300-750
 PH | 3.41

Grape Varieties

50% Sauvignon Blanc, 25% Chenin Blanc 10% Chardonnay, 5% Grenache Blanc

5% Roussanne, 5% Viognier





AGUR KESSEM 2024

JUDEA, ISRAEL

INTRODUCTION

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VARIETIES

Merlot, Carignan, and Cabernet Sauvignon based blend with smaller amounts of Syrah, Petite Sirah, and Marselan

VINEYARDS

Estate owned vineyards and long term contracts.

Judean Foothills - Givaat Yeshayahu, Netiv HaLamed-Heh.

Altitude 250-400 meters above sea level.

Judean Hills - Mata, Ein Karem.

Altitude 650-750 meters above sea level.

SOIL

Mata, Ein Kare Terra rosa on a limestone bedrock

Netiv HaLamed-Heh Chalk with small amounts of terra rosa, on a limestone bedrock **Givaat Yeshayahu** A mixture of alluvial soil and terra rosa, with a large presence of pebbles, on a limestone bedrock

WINEMAKING

After manual sorting, each variety ferments on its own and matures in a combination of old oak, clay amphorae and stainless steel. The Petite Sirah and Marselan undergo full carbonic maceration.

NOTES

The wine has floral aromas with a hint of herbs and sour red fruit flavors. Medium bodied with a long residual finish. A charming companion for any time and mood. Recommended to serve slightly chilled.

TECHNICAL INFORMATION

Producer | Agur Winery Harvest time | August and September

Region | Judea Type of Harvest | Hand Picked

Type of Wine | Red Ageing | 4-6 monthes

 Strain Age | 5-25 years
 Abv | 13.5%

 Altitude (m) | 300-750
 PH | 3.65

Grape Varieties

37% Merlot, 25% Carignan 15% Cabernet Sauvignon,

10% Petite Sirah, 8% Marselan, 5% Syrah





AGUR ROSÉ 2024

JUDEA, ISRAEL

INTRODUCTION

Agur Vineyards (est. 1999) lies near the Biblical Elah Valley, nestling in the fertile hills of Judea. From the vineyards of Givat Yeshayahu, Netiv HaLamed-Heh, Mata and Ein Kerem, the winery produces a limited variety of artisan, crafted wines, each of which expresses an authentic sense of place in different ways. The concept of vineyard expression is particularly intriguing and challenging for winemaker Eyal Drory (BSc & MSc Viticultural and Oenological Sciences, Turin University). The joy of creation, devotion to exploring the appellation and the pursuit of excellence, lead and guide Agur Vineyards' team on its journey, refining and redefining the Judea region winemaking potential.

VARIETIES

A blend of Mourvèdre, Grenache, Marselan, and Cabernet Franc

VINEYARDS

Estate owned vineyards and long term contracts.

Judean Foothills - Givaat Yeshayahu, Netiv HaLamed-Heh.

Altitude 250-400 meters above sea level.

Judean Hills - Mata, Ein Karem.

Altitude 650-750 meters above sea level.

SOIL

Mata, Ein Kare Terra rosa on a limestone bedrock

Netiv HaLamed-Heh Chalk with small amounts of terra rosa, on a limestone bedrock **Givaat Yeshayahu** A mixture of alluvial soil and terra rosa, with a large presence of pebbles, on a limestone bedrock

WINEMAKING

After manual sorting, 80% of the wine ferments in 500 litre barrels, maturing sur lie for 4 months, with the remaining amount fermenting in stainless steel before final blending.

NOTES

Aromas of citrus peel, rose petals and a minerality typical of the Judean Hills region. Medium bodied with fresh acidity, it will compliment a variety of rich and spicy food or may be enjoyed as refreshing glass on its own.

TECHNICAL INFORMATION

Region | Judea

Producer | Agur Winery Harvest time | August and September

Type of Harvest | Hand Picked

Type of Wine | Rosé Ageing | 4 monthes

 Strain Age | 5-25 years
 Abv | 13%

 Altitude (m) | 300-750
 PH | 3.49

Grape Varieties

25% Mourvedre, 25% Marselan,

25% Grenache, 25% Cabernet Franc.





LAYAM BLANC 2024

JUDEA, ISRAEL

INTRODUCTION

Agur Vineyards (est. 1999) lies near the Biblical Elah Valley, nestling in the fertile hills of Judea. From the vineyards of Givat Yeshayahu, Netiv HaLamed-Heh, Mata and Ein Kerem, the winery produces a limited variety of artisan, crafted wines, each of which expresses an authentic sense of place in different ways. The concept of vineyard expression is particularly intriguing and challenging for winemaker Eyal Drory (BSc & MSc Viticultural and Oenological Sciences, Turin University). The joy of creation, devotion to exploring the appellation and the pursuit of excellence, lead and guide Agur Vineyards' team on its journey, refining and redefining the Judea region winemaking potential.

VARIETIES

Roussanne and Sauvignon Blanc based blend, and smaller amounts of Chardonnay Viognier, Grenache Blanc, Chenin Blanc and Viognier.

VINEYARDS

Estate owned vineyards and long term contracts.

Judean Foothills - Givaat Yeshayahu, Netiv HaLamed-Heh.

Altitude 250-400 meters above sea level.

Judean Hills - Mata, Ein Karem.

Altitude 650-750 meters above sea level.

SOIL

Mata, Ein Kare Terra rosa on a limestone bedrock

Netiv HaLamed-Heh Chalk with small amounts of terra rosa, on a limestone bedrock **Givaat Yeshayahu** A mixture of alluvial soil and terra rosa, with a large presence of pebbles, on a limestone bedrock

WINEMAKING

After manual sorting, the varieties ferment individually in a variety of wood vessels, old and new barriques and larger format oak and acacia barrels, maturing sur lie for 6 months. After blending, the wine is returned to barriques, maturing sur lie for an additional 4 months.

NOTES

Complex and layered. Medium bodied with aromas of green apples and fresh stone fruit, alongside balancing acidity and flinty minerality, with a long refreshing finish.

TECHNICAL INFORMATION

Producer | Agur Winery Harvest time | August and September

Region | Judea Type of Harvest | Hand Picked

Type of Wine | White Ageing | 4-6 monthes

Strain Age | 5-25 years **Abv | 13**%

Altitude (m) | 300-750 PH | 3.46

Grape Varieties

60% Roussanne, 15% Sauvignon Blanc,

10% Chardonnay, 7% Chenin Blanc,

6% Grenache blanc, 3% Viognier







LAYAM 2023

JUDEA, ISRAEL

INTRODUCTION

Agur Vineyards (est. 1999) lies near the Biblical Elah Valley, nestling in the fertile hills of Judea. From the vineyards of Givat Yeshayahu, Netiv HaLamed-Heh, Mata and Ein Kerem, the winery produces a limited variety of artisan, crafted wines, each of which expresses an authentic sense of place in different ways. The concept of vineyard expression is particularly intriguing and challenging for winemaker Eyal Drory (BSc & MSc Viticultural and Oenological Sciences, Turin University). The joy of creation, devotion to exploring the appellation and the pursuit of excellence, lead and guide Agur Vineyards' team on its journey, refining and redefining the Judea region winemaking potential.

VARIETIES

Syrah and Carignan based blend, with smaller amounts of Grenache, Marselan, Mourvèdre, Petite Sirah, Cabernet Sauvignon, and Garnacha Tintorera

VINEYARDS

Estate owned vineyards and long term contracts.

Judean Foothills - Givaat Yeshayahu, Netiv HaLamed-Heh.

Altitude 250-400 meters above sea level.

Judean Hills - Mata, Ein Karem.

Altitude 650-750 meters above sea level.

SOIL

Mata, Ein Kare Terra rosa on a limestone bedrock

Netiv HaLamed-Heh Chalk with small amounts of terra rosa, on a limestone bedrock Givaat Yeshayahu A mixture of alluvial soil and terra rosa, with a large presence of pebbles, on a limestone bedrock

WINEMAKING

After manual sorting, each variety ferments on its own, with 40% of the wine fermenting in old oak, maturing sur lie for 4 months, and the remaining 60% fermenting in stainless steel.

NOTES

Deep crimson in color, aromas of violets, red fruit, spices and herbs. A Mediterranean wine to accompany Mediterranean cuisine.

TECHNICAL INFORMATION

Producer | Agur Winery Harvest time | August and September

Region | Judea Type of Harvest | Hand Picked

Type of Wine | Red Ageing | 14 monthes

Strain Age | 5-25 years Abv | 13.5% Altitude (m) | 300-750 PH | 3.61

Grape Varieties

57% Syrah, 13% Carignan, 9% Petite Sirah, 9% Marselan, 8% Garnacha Tintorera and

4% Cabernet Sauvignon





SPECIAL RESERVE 2023

JUDEA, ISRAEL

INTRODUCTION

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VARIETIES

70% Bordeaux varieties- Merlot, Cabernet Sauvignon, Petit Verdot, and Cabernet Franc. 30% Mediterranean varietes- Petite Sirah, Syrah, Carignan,

VINEYARDS

Estate owned vineyards and long term contracts.

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Altitude 250-400 meters above sea level.

Judean Hills - Mata, Ein Karem.

Altitude 650-750 meters above sea level.

SOIL

Mata, Ein Kare Terra rosa on a limestone bedrock

Netiv HaLamed-Heh Chalk with small amounts of terra rosa, on a limestone bedrock **Givaat Yeshayahu** A mixture of alluvial soil and terra rosa, with a large presence of pebbles, on a limestone bedrock

WINEMAKING

After manual sorting, the varieties ferment individually, and then mature as a blend, in barriques for a total of twenty months. Blending is a selection of the best barriques with 20% new oak.

NOTES

Flavors of black fruit, ripe black olives, anise, with an earthiness to it. The palate has a velvety texture, supported by good acidity with a long finish.

TECHNICAL INFORMATION

Producer | Agur Winery Harvest time | August and September

Region | Judea Type of Harvest | Hand Picked

Type of Wine | Red Ageing | 20 monthes

 Strain Age | 5-25 years
 Abv | 14%

Altitude (m) | 300-750 PH | 3.6

Grape Varieties

40% Merlot, 20% Cabernet sauvignon,

15% Petite Sirah, 15% Syrah,5% Carignan, 5% Petit Verdot,