

Cremisan Winery
1885



Table of Contents

A FEW DROPS OF HISTORY

LOCATION AND ORIGIN OF THE NAME

THE “FRUITS” OF CREMISAN

MANAGEMENT

INTERNATIONAL PUBLICATION

THE WINE SHOP

CREMISAN WINERY PRODUCTS

CONTACT INFORMATION

A FEW DROPS OF HISTORY

In 1863, a young Italian missionary priest living in Bethlehem, Fr. Antonio Belloni, began to take care of many poor Christian orphans in the town by offering them shelter and a proper religious and vocational education. For this purpose, he opened two orphanages, one in Bethlehem and one in Beit Gemal, and still, nowadays he is remembered as Abu El Yatama, the “Father of the orphans”.

The Cremisan house was founded a few years later as a religious educational house for the congregation of the Holy Family Fr. Belloni had founded. In 1885, a small winery was established to guarantee work opportunities for the poor people in the area through wine production and to ensure the institute's self-sufficiency.

A few years before his death, Fr. Belloni met Fr. John Bosco, the founder of the Salesian congregation, and due to the similarity of their purposes and mission to help and give the poorest of youth a better future through education and care, he decided to join the Salesians and asked the congregation to support his social activities in the Holy Land.

From 1957 to 2007, the Cremisan Monastery hosted the Salesian Institute for Philosophical and Theological studies, accommodating up to 80 young Salesian students coming from all around the world.

Today the area of Cremisan is acknowledged as one of the most beautiful localities in Judea, not just for its natural ecological surroundings, but especially due to the patient and dedicated work of many Salesians that over the decades terraced the slopes, cultivated vineyards and olive groves, and afforested wide areas with one of the oldest pinewoods of the area. Their efforts and commitment have widely contributed to the winery's development. These features make Cremisan one of the most desirable destinations for excursions and visits for local people, visitors and tourists alike.



LOCATION AND ORIGIN OF THE NAME

Cremisan lies on the northern slope of Mount El Ras, beside Beit Jala, the biblical Gilo (Joshua 15:51). It is a beautiful and serene area, only 5 km away from Bethlehem and 12 km from Jerusalem. According to the most reliable etymological interpretation, the actual name Cremisan comes from Kerem Zan–Vineyard of the Zan grapes– and refers to a variety of autochthonous origins. The name already reflects the typical agricultural vocation of the area, which has been devoted over centuries to vineyards, as well as the growing of olive and fruit trees.

THE “FRUITS” OF CREMISAN

The Cremisan Winery has been managed for more than a century by the Salesians, and still today, its revenues represent a valuable source of support for the variety of educational, socio-recreational, and spiritual advancement activities and opportunities they provide to most disadvantaged children and young people in the Middle East, a region dramatically torn by war, poverty, and instability.

Part of the local grapes used for our wines is grown in the Salesian vineyards of Beit Gemal and Cremisan, while the rest are supplied by small local farmers, therefore supporting local economic development.

The Cremisan Winery offers a diversity of wines divided into six main categories:

Entry Level/ House Wines	Star of Bethlehem Red, Star of Bethlehem White, Messa Red (Medium Sweet), and Messa White (Medium Sweet).
Native Grape Series	Baladi, Rosé (Baladi), Hamdani Jandali, and Dabouki.
Reserved Wines	Reserve and Cabernet Sauvignon.
Super Alcohol Products	Brandy distilled using a 1974 copper distillery and aged for 35 years in Italian oak barrels, and a 53% Arak distilled 3 times.
Liqueurs	Limoncello, Lemon Cream, Coffee Liqueur, Cherry Liqueur.
Non-alcoholic Products	Grape juice, vinegar, and extra virgin olive oil.

MANAGEMENT

The Salesian Province of the Middle East, the legal owner of the Winery, runs and manages the property with the support of Fadi Batarseh (Winemaker / Executive Director), Jabra Taweel (Accountant), and several lay professionals and employees.

Since 2007, the winery has benefited from the precious support and technical advice provided by Dr. Riccardo Cotarella, renowned worldwide. and Dr. Stefano Cimicchi, in the promotion of the Cremisan experience on the Italian territory. Since 2008, the Italian NGO VIS, thanks to several international donors, has contributed to enhancing the wine’s quality by providing training to local staff, and upgrading building capacities, machinery, and promoting products at a local and international level.

INTERNATIONAL PUBLICATION

Cremisan Winery was the first winery to produce wines from local Palestinian grapes, which was an eye-opener to many Palestinian and Israeli wineries to the potential of these local table grapes.

It all began with the thesis of Fadi Batarseh (Trento and Udine University) in collaboration with Hebron University and the genetic center at San Michele All’Adge.

Testing over 64 different samples from all around the West Bank to establish the number of different genotypes that exist in Palestine. The results were astonishing, only 21 different genotypes were identified and documented in an international publication with the name {Molecular Identification and Genetic Relationships of Palestinian Grapevine Cultivars}

After several micro-vinifications, the winery decided to use only 4 varieties to make their special local wines. Dabouki, Hamdani and Jandali were the 3 whites chosen and the only red grape variety was the Baladi. Nowadays, these local wines represent 95% of the winery’s export.



Salesian Convent Cremisan

The first winery to produce wines from local grape varieties

Top Wines

CREMISAN
Wine Estate

THE WINE SHOP

Cremisan wine shop is located at the main entrance of the winery. It is open from Monday to Friday from 08:00 till 15:30 and Saturday from 08:00 till 11:30.

Local and international guests are welcome for guided visits and wine tastings in the cellars upon reservation.

VISIT US TO EXPLORE THE TASTE

CREMISAN WINERY PRODUCTS

ENTRY LEVEL - HOUSE WINES

Star of Bethlehem Red
Star of Bethlehem White
Messa Red (Medium Sweet)
Messa White (Medium Sweet)

NATIVE GRAPE SERIES

Baladi
Rosé Baladi
Hamdani Jandali
Dabouki

RESERVED WINES

Reserve
Cabernet Sauvignon

SUPER ALCOHOL

Brandy
Arak

LIQUEURS

Limoncello
Lemon Cream
Coffee Liqueur flavored Brandy
Cherry Liqueur flavored Brandy

NON-ALCOHOLIC

Grape Juice
Vinegar
Extra Virgin Olive Oil



STAR OF BETHLEHEM RED

Entry Level- House Wines

Star of Bethlehem Red wine is obtained from a blend between Cabernet Sauvignon, Merlot, Petit Verdot, Baladi, and Syrah, Cultivated in Cremisan and Beit Shemesh area.

Harvest

The grapes ripen from the middle till the end of September. They are handpicked in small boxes, during the first hours of the day or at night to preserve the varietal aroma.

Alcoholic Fermentation

The destemmed grapes are fermented with the skin and seeds using selected yeasts at a controlled temperature thus obtaining a wine with good color and aroma.

Aging

The wine is aged in oak barrels for a minimum of 12 months.

Bottling Preparations

The wine is then cooled down to -4 degrees Celsius for 10 days and then filtered twice before bottling.

Organoleptic Characteristics

This wine is fresh and light, it offers a delicate aroma of black cherry, raspberry, wild rose, and mint. Flavors of blackberry, European plum, raspberry, and flowers shine in this wine perfect for summer sipping, chilled or at room temperature.

Food Pairing

This goes well with cured meats, grilled fish, sautéed vegetables, and medium-strong cheeses.

Best Served

Between 14–16 degrees Celsius.

Annual Production

115,000 Bottles.

Available Sizes

750 ml.



STAR OF BETHLEHEM WHITE

Entry Level- House Wines

Star of Bethlehem White wine is obtained from a blend of different varieties in different percentages. The varieties that are normally used are Chardonnay, Dabouki, Riesling, Hamdani Jandali and Viogner. Cultivated in Beit Shemesh and Hebron area.

Harvest

The grapes ripen between the beginning of August and the middle of September. They are handpicked in small boxes, during the first hours of the day or at night to preserve the varietal aroma.

Alcoholic Fermentation

After the destemming and the soft pressing of the grapes, the clean juice is fermented in stainless steel tanks using selected yeasts at controlled temperatures thus obtaining a wine with good flavor and aroma.

Aging

The wine is aged in stainless steel tanks on lees for 4 to 6 months.

Bottling preparations

The wine is then cooled down to -4 degrees Celsius for 10 days and then filtered twice before bottling.

Organoleptic Characteristics

Fresh and crispy wine, offering aromas of ripe lemon, pineapple and herbaceous flavors, and it has light acidity and a clean finish.

Food Pairing

Goes well with light dry cheeses, green salads, herb baked fish and grilled chicken.

Best Served

Between 8–12 degrees Celsius.

Annual Production

50,000 Bottles.

Available Sizes

750 ml.



MESSA RED (MEDIUM SWEET)

Entry Level- House Wines

Messa Red wine is obtained from a blend between Cabernet Sauvignon, Merlot, Petit Verdot, and Baladi, Cultivated in Cremisan and Beit Shamesh.

Harvest

The grapes ripen between the middle and the end of September. They are handpicked in small boxes, during the first hours of the day or at night to preserve the varietal aromas.

Alcoholic Fermentation

The destemmed grapes are fermented with the skin and seeds using selected yeasts at a controlled temperature thus obtaining a dry wine with good color and aromas.

Aging

The wine is aged in oak barrels for a minimum of 12 months.

Bottling Preparations

The dry wine is then mixed with Dibes "Concentrated must" produced in the winery from Dabouki juice. The now sweet wine is cooled down to -4 degrees Celsius for 10 days and then filtered twice before bottling.

Organoleptic Characteristics

This wine has a harmonious balance of sweetness and body with aromas of dried figs, sultana, and caramel. Flavors of salted caramel, dried figs, dates and chocolate linger on the palette.

Food Pairing

Goes well with blue cheeses, beef bourguignon, pork teriyaki or chocolate desserts.

Best Served

Between 10-14 degrees Celsius.

Annual Production

10,000 Bottles.

Available Sizes

750 ml.



MESSA WHITE (MEDIUM SWEET)

Entry Level- House Wines

Messa White wine is obtained from the blend between Chardonnay, Dabouki, and Riesling, Cultivated in Beit Shamesh and Hebron area.

Harvest

The grapes ripen between the first of August and the middle of September. They are handpicked in small boxes, during the first hours of the day or at night to preserve the varietal aroma.

Alcoholic Fermentation

After the destemming and the soft pressing of the grapes, the clean juice is fermented in stainless steel tanks using selected yeasts at controlled temperatures thus obtaining a dry wine with good flavor and aroma.

Aging

The dry wine is aged in stainless steel tanks on lees for 4 to 6 months.

Bottling Preparations

The dry wine is then mixed with Dibes "Concentrated must" produced in the winery from Dabouki juice. The sweet wine is then cooled down to -4 degrees Celsius for 10 days and then filtered twice before bottling.

Organoleptic Characteristics

This wine is pleasantly sweet with a balanced acidity. It has flavors of baked apple, spun sugar, dried figs and lemons.

Food Pairing

Goes well with grilled seafood, gnocchi with chestnuts, hard cheeses and fruit tarts.

Best Served

Between 8-10 degrees Celsius.

Annual Production

10,000 Bottles.

Available Sizes

750 ml.



BALADI

Native Grape Series

Baladi wine is obtained from an indigenous Palestinian grape called Baladi Aswad (black), cultivated mainly in Cremisan valley and Hebron.

Variety

Baladi grape, characterized by elliptic black berries.

Harvest

The grapes ripen at the beginning of September. They are handpicked in small boxes, during the first hours of the day or at night to preserve the varietal aroma.

Alcoholic Fermentation

The destemmed grapes are fermented with the skin and seeds using selected yeasts at a controlled temperature, thus obtaining a wine with good color and aroma.

Aging

The wine is aged in oak barrels for a minimum of 14 months.

Bottling Preparations

The wine is then cooled down to -4 degrees Celsius for 10 days and then filtered twice before bottling.

Organoleptic Characteristics

This wine is fresh with generous aromas of ripe berries, baking spices, ripe plum and vanilla. Flavors of black cherry, mild herbs, and allspice with a lively acidity and soft tannins make the wine perfect for chilling and is enjoyable alone or with food.

Food Pairing

Goes well with sirloin, spiced sausage, sautéed mushroom and game meats.

Best Served

Between 14–18 degrees Celsius.

Annual Production

15,000 Bottles.

Available Sizes

750 ml.



ROSE' BALADI

Native Grape Series

Rose' Baladi wine is obtained from an indigenous Palestinian grape called Baladi Aswad (black), cultivated mainly in Cremisan valley and Hebron.

Variety

Baladi grape, Characterized by elliptic black berries.

Harvest

The grapes ripen in the first of September. They are handpicked in small boxes, during the first hours of the day or at night to preserve the varietal aroma.

Alcoholic Fermentation

The destemmed grapes are pressed right away and then fermented like white wines without the skin and seeds using selected yeasts at a controlled temperature, thus obtaining a wine with light color and intense aroma.

Bottling Preparations

The wine is then cooled down to -4 degrees Celsius for 10 days and then filtered twice before bottling.

Organoleptic Characteristics

Fresh and fruity with aromas of tropical fruit. This wine has generous summer blossom, peach and fresh flowers with a delicate body and lively acidity, that makes it perfect for sipping on a warm evening.

Food Pairing

Goes well with pasta, medium soft cheeses, baked chicken and sushi or to be enjoyed alone.

Best Served

Between 8–10 degrees Celsius.

Annual Production

Limited Edition only 5,000 Bottles were produced.

Available Sizes

750 ml.



HAMDANI JANDALI

Native Grape Series

Hamdani-Jandali wine is obtained from the blend between two indigenous Palestinian grapes called Hamdani and Jandali, cultivated mainly in Bethlehem and Hebron areas.

Variety

50% Hamdani + 50% Jandali grapes, yellow-green color with a crispy texture.

Harvest

The grapes ripen around the middle of September. They are handpicked in small boxes, during the first hours of the day or at night to preserve the varietal aromas.

Alcoholic Fermentation

After the destemming and the soft pressing of the grapes, the clean juice is fermented in stainless steel tanks using selected yeasts at controlled temperatures thus obtaining a wine with a good flavor and aromas.

Aging

The wine is aged in stainless steel tanks on lees for 4 to 6 months.

Bottling Preparations

The wine is then cooled down to -4 degrees Celsius for 10 days and then filtered twice before bottling.

Organoleptic Characteristics

This wine has a straw yellow color with green reflections, and it has a generous flavor of mango, guava, papaya and fresh flowers with a delicate body and lively acidity.

Food Pairing

Goes well with savory pastry, pasta, medium soft cheeses, baked chicken and sushi.

Best Served

Between 8-12 degrees Celsius.

Annual Production

10,000 Bottles.

Available Sizes

750 ml.



DABOUKI

Native Grape Series

Dabouki wine is obtained from the indigenous Palestinian grape called Dabouki, cultivated mainly in the area of Bethlehem and Hebron.

Variety

The grapes are of green-yellow color.

Harvest

The grapes ripen around the middle of September. They are handpicked in small boxes, during the first hours of the day or at night to preserve varietal aromas.

Alcoholic Fermentation

After the destemming and the soft pressing of the grapes, the clean juice is fermented in stainless steel tanks using selected yeasts at controlled temperatures thus obtaining a wine with good flavor and aroma.

Aging

The wine is aged in stainless steel tanks on lees for 4 to 6 months.

Bottling Preparations

The wine is then cooled down to -4 degrees Celsius for 10 days and then filtered twice before bottling.

Organoleptic Characteristics

This wine has a straw yellow color with green reflections, a fresh lime juice, melon, grapefruit, peach and apricot flavor. A light mouth feel and refreshing acidity and minerality makes this wine perfect for sipping on a warm evening.

Food Pairing

Goes well with summer salad, sushi, seafood and grilled fish.

Best Served

Between 8-12 degrees Celsius.

Annual Production

10,000 Bottles.

Available Sizes

750 ml



RESERVE

Reserved Wines

Reserve wine is obtained from a blend between Petit Verdot, Syrah, and Cabernet Sauvignon.

Harvest

The grapes ripen in August. They are handpicked in small boxes, during the first hours of the day or at night to preserve the varietal aroma.

Alcoholic Fermentation

The destemmed grapes are fermented with the skin and seeds using selected yeasts at a controlled temperature, thus obtaining a wine with good color and aroma.

Aging

The wine is aged in new oak barrels for 14 months.

Bottling Preparations

The wine is then cooled down to -4 degrees Celsius for 10 days and then filtered twice before bottling.

Organoleptic Characteristics

Intense aromas of plum and vanilla, mixed with blueberry and spices. Full bodied wine, well balanced, round and persistent.

Food Pairing

Goes well with steaks, spiced sausage, game meats.

Best Served

Between 16–20 degrees Celsius.

Annual Production

Limited Edition only 5,000 Bottles were produced.

Available Sizes

750 ml.



CABERNET SAUVIGNON

Reserved Wines

Cabernet Sauvignon wine is obtained from Cabernet Sauvignon grapes, Cultivated in Cremisan valley and Beit Shamesh.

Variety

Cabernet Sauvignon international grape cultivated in Beit Shamesh.

Harvest

The grapes ripen at the end of September. They are handpicked in small boxes, during the first hours of the day or at night to preserve the varietal aroma.

Alcoholic Fermentation

The destemmed grapes are fermented with the skin and seeds using selected yeasts at a controlled temperature, thus obtaining a wine with good color and aroma.

Aging

The wine is aged in oak barrels for a minimum of 14 months.

Bottling Preparations

The wine is then cooled down to -4 degrees Celsius for 10 days and then filtered twice before bottling.

Organoleptic Characteristics

This wine has a generous aroma of black currant, blackberry, cocoa and a pleasant mint leading into full flavors of cedar, black fruit, and baking spices with a lingering finish and medium body.

Food Pairing

Goes well with rib-eye, beef stew, mushroom tart and barbecued pork.

Best Served

Between 16–20 degrees Celsius.

Annual Production

10,000 Bottles.

Available sizes

750 ml.



BRANDY

super alcohol

Following the tradition initiated by an Italian Brother, Mr. Ermenegildo Lamon, Cremisan Brandy is made by a slow double distillation process of the unique local Dabouki grape, a variety of the Holy Land.

The 35 years of aging in Italian oak barrels gives it an extraordinary complexity of flavors that reminds us of the typical dry fruits of this region.

The elegance and harmony of the final blend was ensured by the Italian winemaker Dr. Riccardo Cotarella, who gave it the final twist toward internationalism.

Organoleptic Characteristics

This Brandy is rich and full, boasts opulent aromas of toffee, sultana, salted caramel and orange marmalade. Flavor of peanut brittle, coffee, vanilla and caramel follow through with a deliciously oily texture; weighty and rich.

Food Pairing

Dry fruits, hard cheeses, éclairs, banana cake and dark chocolate.

Best Served

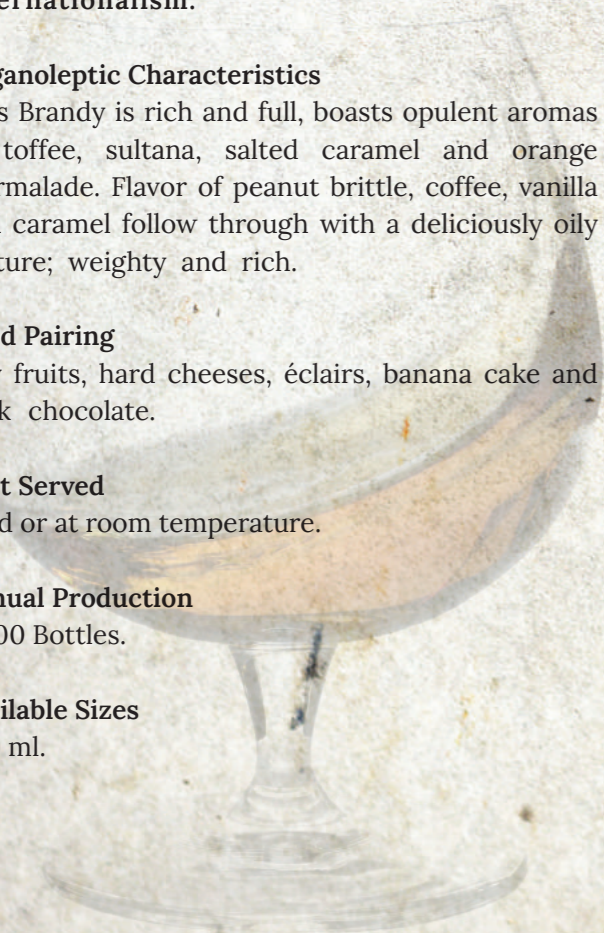
Cold or at room temperature.

Annual Production

6,500 Bottles.

Available Sizes

700 ml.



ARAK

super alcohol

Cremisan's Arak is the perfect combination between fresh, vibrant anise and the bouquet of Dabouki grape variety; it is distilled three times using a 1974 copper distillery to give a smooth, refreshing taste with a sweet finish and a tingling texture.

Food Pairing

Drink with appetizers of mazen, Mansaf, Barbeque and stuffed lamb.

Best Served

With ice, or 1/3 of cold water, but when used as a digestive, it is better served at room temperature.

Available Sizes

700 ml.



LIMONCELLO

Liqueurs

Cremisan's Limoncello was obtained by macerating ripe lemon peels with alcohol for 6 days then added to a pre-prepared sugar solution.

The fresh citrus sensation combined with the sweet and tangy flavor make this liqueur perfect to pair with desserts, ice cream and pastry, or simply as a digestive.

Best Served

Between: 4-6 degrees Celsius.

Annual Production

1,000 Bottles.

Available Sizes

500 ml.



LEMON CREAM

Liqueurs

Cremisan's Lemon Cream was obtained by macerating ripe lemon peels with alcohol for 6 days, and then added to a pre-prepared mixture of milk, sugar and fresh cream.

The fresh fragrance of ripe lemons is perfectly balanced with the texture and sweetness of this liqueur which makes it ideal in special occasions, either with desserts or as a digestive.

Food Pairing

Cheesecake, pound cake, trifle, mille feuille.

Best Served

Between 4-8 degrees Celsius.

Annual Production

1,000 Bottles

Available Sizes

500 ml.



COFFEE LIQUEUR FLAVORED BRANDY

Liqueurs

Cremisan's Coffee Liqueur was obtained by macerating Arabic coffee in Brandy and sugar for 20 days.

The fresh Coffee sensation combined with the Brandy aged for 35 years make this liqueur special to pair with cocktails, pastry, ice cream and desserts; or used as a digestive.

Best Served
Cold or at room temperature.

Annual Production
1,000 Bottles.

Available Sizes
500 ml.



CHERRY LIQUEUR FLAVORED BRANDY

Liqueurs

Cremisan's Cherry Liqueur was obtained by macerating red cherries in Brandy and sugar for 40 days.

The delicate flavor of fresh red cherries shines in balance with the 35 years aged Brandy to give a rich texture and sweet sensation.

Food Pairing
Cheesecake, pecan pie, caramel cake, black forest cake.

Best Served
Between 18 – 20 degrees Celsius.

Annual Production
1,000 Bottles.

Available Sizes
500 ml.



NON-ALCOHOLIC

Grape Juice

Cremisan's grape Juice is a natural product, without alcohol or sugar addition.

It's obtained by softly pressing the Dabouki grape. The juice is then stabilized, pasteurized and bottled.



Vinegar

Cremisan's vinegar is a blend between white and red wines aged in oak barrels for 3 years. It has sweet aromas and a strong taste.



Extra Virgin Olive Oil

Cremisan's Extra virgin olive oil is obtained from the convent's 1,300 Baladi olive trees. The harvest starts in November picking the olives in mid veraison to ensure an Extra virgin oil quality.






Weddings, engagements, baptisms, or retreats. Enjoy your best moments at Cremisan's outdoors hall, with its special feel, romantic touch, and beautiful view.


Depending on your occasion, we offer a range of choices, including services such as dinner and buffet.


**For Reservation
Contact: 02-2744825.**




Cremisan Winery 1885


 +972 2 274 4825

 +972 2 275 0588

 executive.director@donboscomor.org

 Cremisan Street.1, Beit Jala - Palestine

 CremisanWinery1885

 Cremisan_winery_1885

