



A N A V A
VINEYARDS

Anava – A New Zionist Dream

A new opportunity to own your own vineyard in the Land of Israel

“For years, I have been fulfilling my dreams as a winemaker. At Anava, I am now able to fulfill the dreams of others.”

Eyal Drory, one of the most exciting names in Israeli winemaking, is part of the dream team at Anava, a unique opportunity for individuals to buy their own vineyard and produce their own wine in Israel. “We located a piece of land in Emek HaElah, in the region of Harei Yehuda, which has tremendous versatility, that will allow each customer to create the blend of grapes to create their unique wine.”

Drory studied for six years in the Piedmont region of Italy before returning to Israel. He currently serves as the chief winemaker at Agur, as well as his own creative endeavors such as creating Israeli vermouth for the first time. At Anava, he will serve as the winemaker, alongside head vintner Avinoam Inbar, where they will guide Anava members in every step of the winemaking process, from choosing their varieties of grapes, their blend, and every step up until they produce their ideal wine. “Each customer is going to be creating something new, and we are the assistant in that process. We begin with each customer asking them about their tastes, and even do blind taste sessions so we can learn which type of blends they like. We then will grow the grapes they choose, to ultimately create the blend they have worked on. We invite our members to be part of every stage of the process, from the planting, pruning and harvesting, to really experience the joys of what it means to make wine in the Land of Israel.”

Through their wealth of experience, Eyal and Avinoam will be attuned to the finest details, ensuring the best quality of each wine, according to the tastes of each customer. As well as the individual vineyards of each customer, they have planted another diverse vineyard with different varieties, to ensure the ability to adapt the blend over the years. There is a unique microclimate in this valley as, due to the wadis, parts of the area only begin receiving sunlight later in the day, creating a climate that is 5 degrees Celsius colder than the region as a whole. The different range of temperatures available is just one part of the versatility of the Harei Yehuda region.



For Eyal, winemaking is a deep personal experience, something he hopes to share with Anava members. “Today, most people live with such a disconnect from nature that we think a tomato or a cucumber is born in the supermarket – people have no idea what they look like in nature. When someone actually steps into a field, and joins us in working the land, pruning vineyards and blending grapes, it is a powerful experience, where suddenly what was once taken for granted is now appreciated. It was this that made me fall in love with winemaking in the first place.”

And while winemaking is a meaningful experience whether in Piedmont or in Bordeaux, there is something unique about making wine in the Land of Israel. “Sometimes while working in the vineyards, I will take a break and go for a walk, and it is not uncommon to stumble across one of the many ancient wine presses in our region, that date between two to three thousand years old. I try to imagine what our grandparents from the time of the Tanach and Mishnah experienced – and I can see it in front of my eyes, as I am growing wine just like they did! Since then, we took a long journey through the exile, and now have come home – on the one hand, everything has changed, but on the other, nothing has. It is this remarkable story that we invite you to join at Anava vineyards!”

Parcels of land begin at \$60,000. For more information, contact Anava at info@anavavineyards.com or call Racheli at +972 50 717 5479.