

# FIVE STONES

## VINEYARDS

### VIRTUOUS 2014

A unique blend of 67% Cabernet Sauvignon, 17% Merlot, 8% Malbec and 8% Petit Verdot. The varieties were aged separately for 15 months in new French oak barrels before the blend was created. The wine is deep red in color and boasts a black berry aroma that combines beautifully with the aroma of oak, and dominant fruity flavors. It is an elegant wine with an interesting complexity and a long finish.

#### VINEYARDS AND VINIFICATION

Growing region:	Judean Hills
Soil types:	Clay and Chalk
Age of vines:	12 – 16 years
Total Vineyard area:	3 ha
Yield per hectare:	7 t/ha
Trellised:	Extended 5 wire Perold
Irrigation:	Supplementary
Harvest date:	3rd week in August - 1st week in October 2014
Degree balling at harvest:	Early morning hand harvested, 25–26°B
Vinification:	Closed tanks, cold maceration for 4 days 10% juice bleeding directly after crush, pump over every 6 hours, maximum temperature 28°C, 20 days extended skin maceration.
Barrel maturation:	Medium toast 225ℓ barrels used, combination of medium and tight grain oak for 15 months, 100% new French oak barrels.
Optimum drinking time:	2017-2025
Winemaker:	Sasson Ben-Aharon WINEMAKER <i>Sasson Ben Aharon</i>

#### ANALYSIS

Alcohol	14% vol	TA	5.6 g/ℓ
Sugar	1.8 g/ℓ	pH	3.65

