

FIVE STONES

VINEYARDS

DvsG 2017 ROSÉ

DvsG Rosé is made from 90% Merlot and 10% Cabernet Sauvignon grapes. The grapes were hand harvested in August. The wine has a peach color with floral and fruit aromas that blends well with soft fruit flavors and a refreshing acidity.

VINEYARDS AND VINIFICATION

Growing region:	Judean Hills
Soil types:	Clay and chalk
Age of vines:	14 – 18 years
Total Vineyard area:	3 ha
Yield per hectare:	8 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Harvest date:	3rd week in August - 1st week in September 2017
Degree balling at harvest:	Early morning hand harvested, 25°B
Vinification:	After separation and slight crushing, the must underwent clarification for 24 hours, after which the yeast was added and the fermentation began in stainless steel tanks at a temperature of 12°C.
Barrel maturation:	Fermentation and storage in stainless steel containers. Unoaked.
Optimum drinking time:	2018-2019
Winemaker:	Sasson Ben-Aharon WINEMAKER <i>Sasson Ben Aharon</i>

ANALYSIS

Alcohol	14% vol	TA	6.0 g/ℓ
Sugar	1.8 g/ℓ	pH	3.4

