

FIVE STONES

VINEYARDS

VIRTUOUS 2015

A unique blend of 61% Cabernet Sauvignon, 18% Merlot, 12% Petit Verdot and 9% Malbec. 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	14.2% vol	TA	5.6 g/ℓ
Sugar	1.8 g/ℓ	pH	3.65

