

# Jacques Cassuto

VIGNOBLES

## MEDITERRANEAN BLENDS

### Cuvée Samuel - Rouge

Vintage 2014

SRP: \$22.99



**Climatic conditions:** the Galilee region is traditionally dry with hot days and cool nights, especially in Spring and Summer. The rainy season is between November and March and annual precipitation was 664mm in 2014.

**Harvest:** Syrah was hand-picked at the end of August, Grenache Noir in mid-September, Counoise at the end of September and Mourvedre the first week of October. Grapes were picked early compared to other vintners in Israel in an effort to keep acidity and balance in the wines.

**Fermentation** in stainless steel tanks of de-stemmed grapes, then pressed. No Malolactic fermentation to keep freshness in the wines.

**Blend:** 40% Mourvedre - 31% Grenache Noir -26% Counoise – 3% Syrah (fermented in wood)

**Bottled in August 2015**

- **Acidity:** 0.82 g/l
- **Alcohol:** 13.5%

**The wine is certified Kosher by OK Kashrut**

**Tasting notes:**

- **Color:** bright red color with purple hues
- **Nose:** good aromatic intensity, nice fruity aromas of black cherries, black currant and plums with a hint of raspberries.
- **Mouth:** pretty and juicy mouthfeel, medium bodied, with aromas of black pepper, spice, coffee and liquorice.

Long and fresh finish. This wine is elegant and feminine.