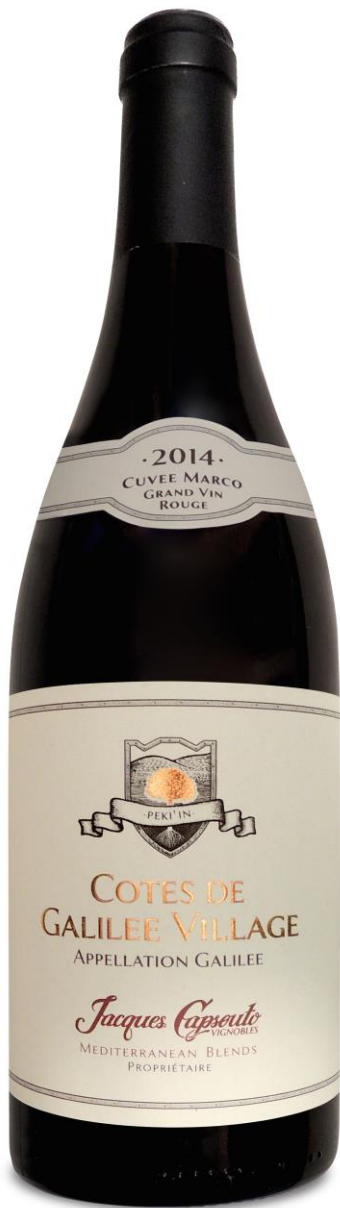


Jacques Casseuto

VIGNOBLES
MEDITERRANEAN BLENDS

Cuvée Marco - Rouge Vintage 2014



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 this year was 664mm.

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 3 to 4 year old barrels (2/3 French, 1/3 American) of de-stemmed grapes, then pressed. Use of wood for oxygenation more than for taste.

Blend: 44% Grenache Noir, 38% Mourvedre, 18% Syrah

Bottled in August 2015

- **Acidity:** 0.74 g/l
- **Alcohol:** 14.5%

The wine is certified Kosher by OK Kashrut

Tasting notes:

- **Color:** deep shiny red color with intense depth
- **Nose:** aromas of wild herbs and grasses over a baseline of ripe red and black plums, cassis and stewed cherries with hints of violets and cedar.
- **Palate:** Rich, complex and smoky. Raspberry, blueberry, peppercorns, licorice and cinnamon

Excellent tannic structure, spot-on balance. The finish is long, clean and lingering.

Try it with a cassoulet!