

The Chosen, Aquamarine, Binyamina Winery



A harmonious blend of Cabernet Sauvignon grapes from two appellations, the Galilee and the Golan Heights, Aquamarine resembles a classic, powerful Cabernet Sauvignon on the one hand, with a temperate elegant nature on the other.

Rating: Not Rated Yet

Price

100 ?

[Ask a question about this product](#)

Manufacturer [Binyamina Winery](#)

Description

Winemaking Process

Cabernet Sauvignon grapes are harvested at the peak of ripeness from each vineyard. After hand sorting and destemming, the grapes are cold soaked in tanks for three days. Alcoholic fermentation takes place over two weeks, after which the grapes undergo an additional two weeks of skin contact before pressing. They are then transferred to French oak barrels to age for 16 months, during which the wine in each barrel is tasted several times to monitor its quality. The blend is then selected from the various barrels and the wine bottled with minimal clarification and filtering. After bottling, the wine continues to age for approximately one more year in our cellars.

Tasting Notes

The terroirs that gave birth to the Aquamarine consistently bear grapes that produce extremely well-balanced wines, with discreetly elegant characteristics and a delicate balance between vitality and its concentration of fruit. Aquamarine has an opaque ruby-black color with distinctive aromas of blackberry, cassis and vanilla. The palate is full-bodied, rich and complex, but with a prominent refreshing element, an excellent structure and a long finish that slowly reveals each layer of complexity.

In proper storage conditions, this wine will continue to develop depth and complexity for 5 to 10 years from its vintage date.

????? ?????: ?????? ??????, ??? ????? ??? ??? .O.U

[????? ????](#)

Reviews

There are yet no reviews for this product.