



### VITICULTURE:

#### VINEYARDS:

Northern Beqaa - East facing slopes at an altitude of 1200-1400m.  
Soil: Clay, silt & gravel. Goblet training.  
Sustainable farming practices.

Central Beqaa - East facing slopes at an altitude of 1200-1300m.  
Soil: Limestone. Double Guyot training.  
Sustainable farming practices.

### HARVEST:

Handpicked on 28 Aug & 4, 17 Sep 2015

### WINEMAKING:

Cabernet Sauvignon, Merlot & Syrah, fermented separately in stainless steel tanks at temperatures of 26-30°C for 16-18 days. The wines were aged in French oak barrels for 18 months (20% new barrels), then blended.

BLEND: Cabernet Sauvignon (45%), Syrah (40%) & Merlot (15%)

### BOTTLING:

BOTTLING DATE: 25 July 2019

CLOSURE: Natural cork

### TECHNICAL DATA:

pH 3.49  
TA 3.9 g/l  
RS <2 g/l  
Acl: 15%

### LABEL:

The label features the Cedar of Lebanon.

### TASTING NOTES:

A well-structured wine with soft, well integrated tannins and a long finish. The earthiness of beetroot acts as the perfect foil to the lusciousness of black cherries... smoky cedar, blackcurrant, mint, vanilla... A very sensual drop.

Available in 750ml

