

**VITICULTURE:****VINEYARDS:**

Central Beqaa - east facing slopes at an altitude of 1,100 - 1,200 m. Soil: Limestone & gravel. Goblet training. Sustainable farming practices.

HARVEST:

Handpicked on 27, 28 Aug 2021 using 20kg cases

WINEMAKING:

FERMENTER TYPE: Stainless steel tanks

FERMENTATION: 26-30°C for 16 days

FINING: Vegan

MATURATION: 40% in 2nd use French oak barrels for 12 months

BOTTLING:

BOTTLING DATE: 5 May 2023

CLOSURE: Granulated cork

TECHNICAL DATA:

pH 3.75

TA 3.8 g/l

RS 0.3 g/l

Acl 14.5%

LABEL:

The design is inspired by Middle Eastern mosaics to indicate the origin of the wine: Lebanon. The colors are based on the aromatic profile of the grape variety. The wood grain indicates that the wine has been aged in oak barrels. Designed by Tarek Atrissi.

TASTING NOTES:

Black pepper & strawberry... a classic combination, and here it is in a sip.

Red fruits dominate the nose (strawberry, cherry, pomegranate) with a strong peppery presence aided by notes of thyme, mint & orange peel. The palate is fruity & fresh with nice acidity & a strong tannic backbone.

FOOD PAIRING SUGGESTIONS:

Stews & red sauce dishes.

Available in 750ml & 1500ml

