

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

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

HARVEST:

Handpicked on 31 Aug 2022 using 20kg cases.

WINEMAKING:

FERMENTER TYPE: Stainless steel tanks

SKIN MACERATION: Cold maceration for 4 days at 10°C

FERMENTATION: 26-30°C for 20 days

FINING: Vegan

BOTTLING:

BOTTLING DATE: 30 Mar 2023

CLOSURE: Granulated cork

TECHNICAL DATA:

pH 3.66

TA 3.5 g/l

RS 1 g/l

Alc 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 lack of wood grain indicates that the wine has not been aged in oak barrels. Designed by Tarek Atrissi.

TASTING NOTES:

A beautifully aromatic red wine: raspberry, strawberry, cherry, dried oregano, orange peel & hints of pepper. The palate emphasizes the red fruit character with nice fresh acidity & soft tannins.

FOOD PAIRING SUGGESTIONS:

Grenache pairs well with roasted meats & vegetables & lightly spiced Middle Eastern foods.

Available in 500ml, 750ml & 1500ml

