

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

Northern Beqaa - floor at an altitude of 900 - 1,000 m.  
Soil: Limestone & gravel. Goblet training. Sustainable farming practices.

**HARVEST:**

Handpicked on 19 Aug 2019 using 20kg cases

**WINEMAKING:**

**FERMENTER TYPE:** Stainless steel tanks

**FERMENTATION:** 26-30°C for 16 days

**FINING:** Vegan

**MATURATION:** Used French oak barrels for 8 months

**BOTTLING:**

**BOTTLING DATE:** 24 May 2021

**CLOSURE:** Granulated cork

**TECHNICAL DATA:**

pH 3.72

TA 3.60 g/l

RS 0.5 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 wood grain indicates that the wine has been aged in oak barrels.

Designed by Tarek Atrissi.

**TASTING NOTES:**

A velvety meaty Merlot with smoky earthy minerality accompanied by strong red fruit character of cherry, plum, cranberry & rhubarb with floral, spicy & chocolaty notes.

**FOOD PAIRING SUGGESTIONS:**

Stews, pasta, red sauce dishes.

Available in 750ml & 1500ml

