

Muscat 2024

Beqaa Valley - Semi-Sweet White Wine



VITICULTURE:

VINEYARDS:

Central Beqaa - floor at an altitude of 900 - 950m.

Soil: Clay & gravel. Double cordon training. Sustainable farming practices.

HARVEST:

Handpicked on 17 Aug 2024 using 20Kg cases

WINEMAKING:

FERMENTED TYPE: Stainless steel tanks

FERMENTATION: 16-18°C for 20 days

SKIN CONTACT: 18 hrs

BOTTLING:

BOTTLING DATE: 18 Dec 2024

CLOSURE: Granulated cork

TECHNICAL DATA:

pH 3.4

TA 3.1 g/l

RS 40 g/l

Acid 10.5%

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 charming semi-sweet Muscat, the nose is dominated by gorgeous floral notes of orange blossom, honeysuckle & rose water with whispers of pear, cantaloupe & basil. The palate is rich with a long finish.

FOOD PAIRING SUGGESTIONS:

Perfect with cheeses & Thai cuisine.

Available in 500ml, 750ml & 1500ml.