

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

Central Beqaa - East facing slopes at an altitude of 1,200 - 1,300m. Soil: Limastone & gravel. Pergola training. Old vines of 35 years. Sustainable farming practices.

HARVEST:

Handpicked on 24 Sep, 8 Oct 2018 using 20Kg cases

WINEMAKING:

FERMENTED TYPE: Stainless steel tanks

FERMENTATION: 16-18°C for 12 days

FINING: Vegan

MATURATION: Used French oak barrels for 13 months

BOTTLING:

BOTTLING DATE: 18 Aug 2020

CLOSURE: Natural cork

TECHNICAL DATA:

pH 3.38

TA 2.7 g/l

RS 0.5 g/l

Alc 12%

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 delicately fragrant wine, aged in French oak barrels for 13 months, it offers aromas of quince, white plum, marzipan, orange peel, orange blossom & ginger. The palate introduces fresh hints of citrus with a waxy body & long finish.

FOOD PAIRING SUGGESTIONS:

Perfect with Lebanese & Middle Eastern cuisine.

Available in 500ml, 750ml & 1500ml.

