

VITICULTURE:

VINEYARDS:

Northern Beqaa - east facing slopes at an altitude of 1,400 - 1,600m. Soil: Clay, silt & gravel. Goblet training. Sustainable farming practices.

Central Beqaa - east facing slopes at an altitude of 1,200 - 1,300m. Soil: Limestone. Double Guyot training. Sustainable farming practices.

Western Beqaa - east facing slopes at an altitude of 1,200 - 1,300m. Soil: Limestone & gravel. Goblet training. Sustainable farming practices.

HARVEST:

Handpicked on 13, 21, 26 Aug & 3 Sep 2008

WINEMAKING:

Cabernet Sauvignon, Merlot & Syrah, fermented separately in stainless steel tanks at temperatures of 26-30°C for 21 days. The wines were aged in new French oak barrels for 14 months, then blended.

BLEND: Cabernet Sauvignon (40%), Merlot (30%) & Syrah (30%)

BOTTLING:

BOTTLING DATE: 4 May 2011

CLOSURE: Natural cork

TECHNICAL DATA:

pH 3.77
TA 3.95 g/l
RS <2 g/l
Acl 14.5%

TASTING NOTES:

A powerful bouquet of blueberries & black fruits accompanied by savory notes of bay leaves & sun-dried tomatoes as well as leather. On the palate, it is a full-bodied fruity wine with strong tannins & a long finish.

Available in 750ml

