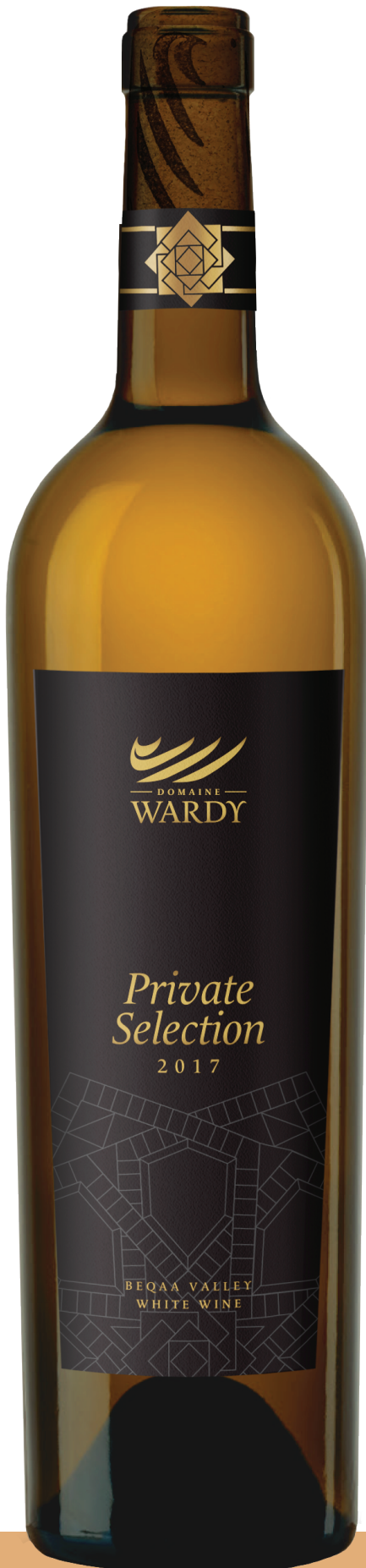


Private Selection White 2017

Beqaa Valley - Dry White Wine

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

Central Beqaa - floor at an altitude of 900 - 1,100m.
Soil: Limestone & gravel. Goblet training. Sustainable farming practices.

HARVEST:

Handpicked on 21, 28 Aug 2017 using 20Kg cases

WINEMAKING:

FERMENTED TYPE: Stainless steel tanks

FERMENTATION: 16-18°C for 16 days

BLEND: Viognier (60%) & Muscat a Petits Grains (40%)

MATURATION: Used French oak barrels for 12 months

BOTTLING:

BOTTLING DATE: 7 June 2019

CLOSURE: Natural cork

TECHNICAL DATA:

pH 3.59

TA 3.8 g/l

RS <2 g/l

Acid 14.5%

TASTING NOTES:

An intoxicatingly fragrant wine. Perfumed floral aromas (honeysuckle, rose & orange blossom) & plushstone fruits (peach, nectarine & apricot) with a whisper of white pepper & sweet spice. Lusciously full-bodied with a long hazelnutty finish.

FOOD PAIRING SUGGESTIONS:

Delicious with tappas & cheeses

Available in 750ml

