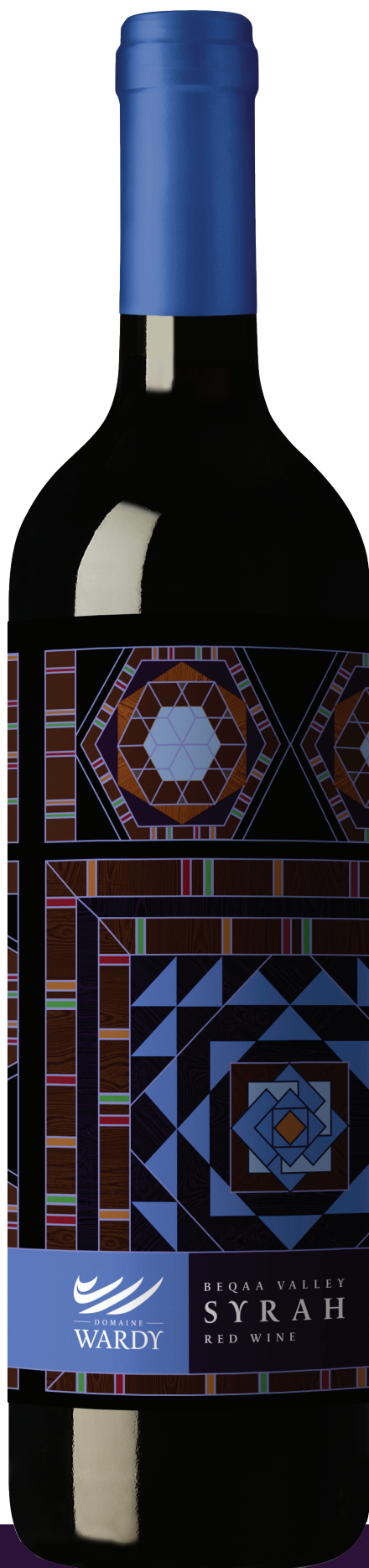


**VITICULTURE:****VINEYARDS:**

Northern Beqaa - floor at an altitude of 900 - 1,000 m.

Soil: Clay. Goblet training. Sustainable farming practices.

HARVEST:

Handpicked on 30 Aug 2019 using 20kg cases.

WINEMAKING:

FERMENTER TYPE: Stainless steel tanks

FERMENTATION: 26-30°C for 18 days

FINING: Vegan

BOTTLING:

BOTTLING DATE: 29 Dec 2021

CLOSURE: Granulated cork

TECHNICAL DATA:

pH 3.46

TA 3.70 g/l

RS 0.3 g/l

Alc 13.5%

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:

Our 1st completely unoaked Syrah produces a clean, elegant wine with perfect varietal expression. On the nose black pepper dominates with black fruit & hints of violet. The palate emphasizes the fruitiness. Velvety yet well structured tannins.

FOOD PAIRING SUGGESTIONS:

Grilled lamb & vegetables.

Available in 750ml & 1500ml

