

# Kanz

2024

WHOLE CLUSTER  
CARBONIC MACERATION  
RED WINE

## GRAPE

- Grenache (60%), Syrah (40%)
- Alc./Vol: 13%
- Organic grapes and minimal winemaking

## TERROIR

- Kfifen in the mountains of Batroun
- Terroir: Clay Limestone
- Altitude: 400m above sea level
- Microclimate: Hot summers, cool winters, facing the Mediterranean
- Yield: 10hL/Ha

## VINIFICATION

- Hand Harvested
- Whole Cluster Carbonic Maceration
- Fermented and stored in Amphora
- Ambient Fermentation
- Native indigenous yeast
- Not fined nor filtered

## TECHNICAL

- Residual Sugar: 1 g/L
- Total Acidity 3.3

## SERVING SUGGESTIONS

- Stick it in the fridge, let it cool down till around 10 degrees celsius, pop it open and enjoy!
- Drink it with smokey red meats, grilled vegetables that are rich in herbs.
- Can also be enjoyed with light snacks like cheeses, black olives, garlic, charcuterie, cold cuts

