

# Farha

## CO-FERMENT OF APPLES AND GRAPES WHITE SPARKLING WINE

### GRAPE

- Co-ferment of Merwah (80%) and Red Delicious Apples (20%)
- Alc./Vol: 12.5%
- Organic grapes and natural winemaking

### TERROIR

- Apples & Grapes from Wadi Annoubine region
- Terroir: Sandy
- Altitude: 1500m above sea level
- Microclimate: High altitude, cool climate viticulture, Mediterranean climate
- Yield: 25hL/Ha

### VINIFICATION

- Hand Harvested
- Carbonic maceration for the apples and skin-contact for the grapes
- Fermented and stored in Stainless Steel tanks
- Ambient Fermentation
- Native indigenous yeast
- Natural MLF
- Not fined
- Not filtered
- Minimal Sulphur Added
- Undisgorged

### TECHNICAL

- Residual Sugar: 2.6 g/L
- Total Acidity 4.4
- SO<sub>2</sub>: 28 ppm

### SERVING SUGGESTIONS

- Stick it in the fridge, let it cool down till around 10 degrees celsius, pop it open and enjoy!
- Drink it with salads, entrees or with cheeses like blue cheese
- You can also drink it on its own as a refresher!

