GRAPE

- Syrah (100%)
- Alc./Vol: 12.5%
- Organic grapes and minimal winemaking

TERROIR

- Syrah grapes from Batroun, Mount Lebanon
- Terroir: Limestone and Red Soil
- Altitude: 800m above sea level
- Microclimate: Facing Mediterranean sea, summers are warm with cool and wet winters.
- Yield: 15hL/Ha

VINIFICATION

- Hand Harvested
- Destemmed and Direct Pressed into vertical hydraulic press
- Fermented in Neutral Oak Barrels
- Stored in Stainless Steel tanks
- Ambient Fermentation
- Native indigenous yeast
- Not fined nor filtered

TECHNICAL

- Residual Sugar: 1.9 g/L
- Total Acidity 3.6

SERVING SUGGESTIONS

- Stick it in the fridge, let it cool down till around
 10 degrees celsius, pop it open and enjoy!
- Drink it with cheese platter, summer salad, or mezza
- Also pairs well with light snacks and appetizers.



