

Kanz

WHOLE CLUSTER
CARBONIC MACERATION
RED WINE

GRAPE

- Grenache (60%), Syrah (40%)
- Alc./Vol: 13.5%
- Organic grapes and natural 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
- Natural MLF
- Not fined
- Not filtered
- Minimal Sulphur Added

TECHNICAL

- Residual Sugar: 1 g/L
- Total Acidity 3.3
- SO₂: 29 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 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

