

Farha

CO-FERMENT OF APPLES AND GRAPES WHITE STILL WINE

GRAPE

- Co-ferment of Merwah (80%) and Red Delicious Apples (20%)
- Alc./Vol: 11.5%
- 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

TECHNICAL

- Residual Sugar: 2.6 g/L
- Total Acidity 4.4
- SO₂: 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 grilled fish, salmon or veggies
- Also pairs well with light snacks and appetizers.

