

Farha

2023

CO-FERMENT OF APPLES AND GRAPES WHITE SPARKLING WINE

GRAPE

- Co-ferment of Merwah (80%) and Red Delicious Apples (20%)
- Alc./Vol: 12%
- 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: 2.8 g/L
- Total Acidity 4.4
- Total SO₂: 20 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!

