

# Nour

2024  
DIRECT PRESS  
OBEIDEH &  
WHITE GRENACHE

## GRAPE

- Obeideh (50%) & White Grenache (50%)
- Alc./Vol: 12.5%
- Organic grapes and minimal winemaking

## TERROIR

- Obeideh & White Grenache from Bekaa Valley
- Terroir: Limestone Soil
- Altitude: 1,200m above sea level
- Microclimate: Hot & dry summers with cool nights. Winters are wet, cold and snowy
- Yield: 10hL/Ha

## VINIFICATION

- Hand Harvested
- Direct Press Obeideh & White Grenache
- Fermented in Stainless Steel tanks and then in Neutral Oak Barrels
- Aged in Amphora
- Ambient Fermentation
- Native indigenous yeast
- Not fined nor filtered

## TECHNICAL

- Residual Sugar: 1.1 g/L
- Total Acidity 4.3

## SERVING SUGGESTIONS

- Stick it in the fridge, let it cool down till around 10 degrees celsius, pop it open and enjoy!
- Drink it with roasted meat, pasta, goat cheese and grilled fish
- You can also drink it on its own as a refresher!.

