

GRAPE

- Tempranillo (100%)
- Alc./Vol: 12.5%
- Organic grapes and natural winemaking

TERROIR

- Tempranillo grapes from Bekaa region
- Terroir: Limestone and Red Soil
- Altitude: 1100m above sea level
- Microclimate: High altitude, dry/hot summers in day, cool at night. Cold snowy winters.
- Yield: 30hL/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
- Natural MLF
- Not fined
- Not filtered
- Minimal Sulphur Added

TECHNICAL

- Residual Sugar: 2 g/L
- Total Acidity 5.0
- SO2: 10 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 cheese platter, summer salad, or mezza
- Also pairs well with light snacks and appetizers.

