



# LebNat

## RED 2021

NATURAL SPARKLING PETNAT RED WINE

### GRAPE TYPE

**Grape:** Cinsault (100%)  
**Farming:** Organic  
**Yield:** Cinsault: 20hL / Ha



### REGION

Deir El Ahmar, Bekaa Valley (1,200m) - Cinsaut vines, 10 years old



### WINE COMPOSITION

**Wine Type:** Natural Sparkling Pet-Nat Red Wine  
**Alcohol Content:** 12.5%  
**Residual Sugar:** 0 g/L  
**PH Level:** 3.1  
**SO2:** 23 PPM



### SERVING SUGGESTIONS

**Best Opened:** Best to open at 5-8 degrees celsius as one would a Champagne due to wine's persistent bubble.



### WINEMAKING

The wines are pressed, and stabulation happens in tank at 8c for 5 days. This allows for the juice and pulp to spend time together before fermentation starts.

The wine then starts fermentation for about 20 days at 14c, it is then bottled at 3 PSI, and it completes fermentation in the bottle, where it rests on lees for 1 year. It is then disgorged in August.

