



# ELEVATE

## merwah amber



### GRAPE VARIETY

**Grape:** Merwah (100%)

**Farming:** Organic

**Yield:** 8hL / Ha, 50 year old vines



### REGION

**Region:** Bqaa Kafra, Wadi Annoubine

**Terroir:** Limestone Soil

**Altitude:** 2000m above sea level



### COMPOSITION

**Wine Type:** White Still Wine

**Alcohol Content:** 11.5%

**Residual Sugar:** 1 g/L

**PH Level:** 3.21



### FERMENTATION VESSEL

**Fermented:** Stainless Steel Tank & Lebanese Amphora

**Aged:** Neutral Oak Barrel and Georgian Qvevri



### SERVING SUGGESTIONS

**Best Opened:** Best to open at 10 degrees celsius as one would a white wine



### WINEMAKING

Merwah grapes were harvested in November from 2000m. Destemmed and crushed into Lebanese Amphora and Stainless Steel tank. Fermented on skins for 12 days till dry. Aged in Neutral Oak Barrel and Georgian Qvevri for 8 months and then bottled for a year. Uninoculated, natural MLF. Unfined, unfiltered.

