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LebNat

GOLD 2021

NATURAL SPARKLING PETNAT WHITE WINE

GRAPE TYPE

Grape: Merwah (50%); Viognier (50%)
Farming: Organic
Yield: Viognier: 32hL / Ha
Merwah: 25hL / Ha

REGION

Ainata, Bekaa Valley (1,700m) - Viognier vines, 11 years old
Dimane, Qannboubine Valley (1,600m) – Indigenous Merwah vines, over 150 years

WINE COMPOSITION

Wine Type: Natural Sparkling Pet-Nat White Wine
Alcohol Content: 12.5%
Residual Sugar: 0 g/L
PH Level: 3.2
SO2: 10 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 5 months. It is then disgorged in February.

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ROSÉ 2021

NATURAL SPARKLING PETNAT ROSÉ WINE

GRAPE TYPE

Grape: Merwah (20%), Sangiovese (80%)
Farming: Organic
Yield: Sangiovese: 27hL / Ha
Merwah: 25hL / Ha

REGION

Terboul Mountain (700m) - Sangiovese vines, 6 year old
Dimane, Qannboubine Valley (1,600m) – Indigenous Merwah vines, over 150 years old

WINE COMPOSITION

Wine Type: Natural Sparkling Pet-Nat Rosé 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 5 months. It is then disgorged in February.

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PHOENIX

MERWAH SKIN-CONTACT 2021

NATURAL SKIN-CONTACT ORANGE WINE

GRAPE TYPE

Grape: Merwah (100%)
Farming: Organic
Yield: Merwah: 25hL / Ha

REGION

Dimane, Qannboubine Valley - North Lebanon (1,600m)
Indigenous Merwah vines, over 150 years old

WINE COMPOSITION

Wine Type: Natural Skin-Contact Orange Wine
Alcohol Content: 12.5%
Residual Sugar: 0 g/L
PH Level: 3.1
SO2: 5 PPM

SERVING SUGGESTIONS

Best Opened: Best Opened: Best to open at 14-20 degrees celsius as one would a red wine

WINEMAKING

Picked in middle of October and crushed into 2-proportional lots, then fermented in stainless tanks and amphoras. The wine is fermented on skins for 3 weeks, the cap is gently broken by hand a few times a day, and is then racked off skins in the middle of November into half neutral barrels and half stainless tanks. The temperature at the winery reaches -5 degrees celsius, consistently in winter, allowing for natural cold stabilization of the wine. MLF happens in Spring, the wine is bottled in May.

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PHOENIX

FIELD BLEND 2021

NATURAL FIELD-BLEND ROSÉ WINE

GRAPE TYPE

Grape: Merwah (80%), Sangiovese (20%)
Farming: Organic
Yield: Merwah: 20hL / Ha

REGION

Dimane, Qannboubine Valley - North Lebanon (1,600m)
Indigenous Merwah vines, over 150 years old

WINE COMPOSITION

Wine Type: Natural Field Blend Rosé Wine
Alcohol Content: 12.5%
Residual Sugar: 0 g/L
PH Level: 3.19
SO2: 9 PPM

SERVING SUGGESTIONS

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

WINEMAKING

Picked in middle of October and destemmed into stainless tanks, the wine is fermented on skins for 4 weeks and racked off skins in November into stainless tanks. The temperature at the winery reaches -5 degrees celsius during the night, consistently in winter, allowing for natural cold stabilization of the wine. I think by the time the wine is bottled, it would have been through MLF, otherwise mind the bubbles!

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Dar Richi

HANAN 2018

MINIMUM INTERVENTION RED WINE

GRAPE TYPE

Grape: Cabernet Sauvignon (60%), Malbec (29%), Sangiovese (11%)
Farming: Organic
Yield: 15hL / Ha

REGION

Bousit - North Lebanon (800m)

WINE COMPOSITION

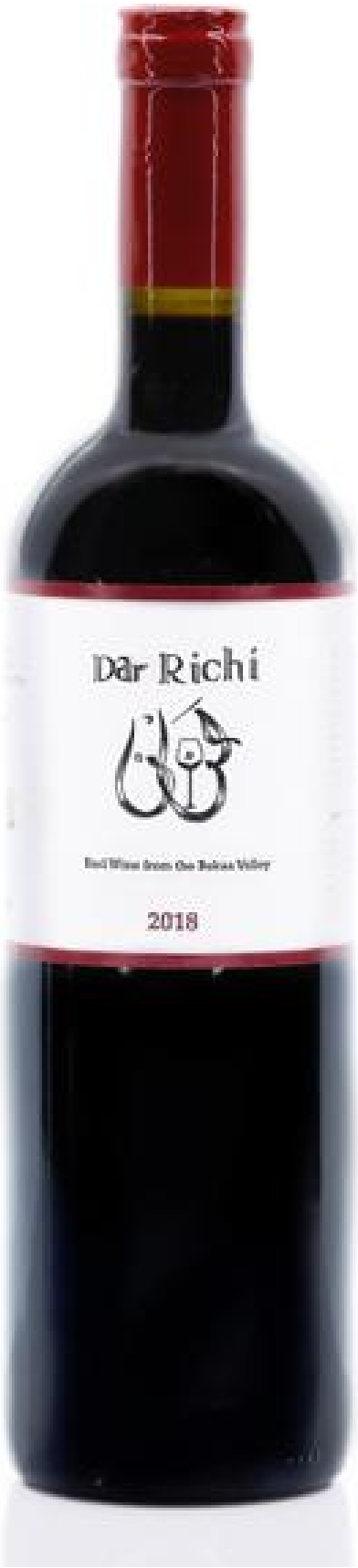
Wine Type: Minimum Intervention Red Wine
Alcohol Content: 14%
Residual Sugar: 0 g/L
PH Level: 3.4
SO2: 19 PPM

SERVING SUGGESTIONS

Best Opened: Best to open at 18 degrees celsius as one would a red wine

WINEMAKING

Picked at the beginning of September and destemmed into stainless tanks, the wine is fermented for 10 days at 25 degrees celsius and racked off skins. The wines go through MLF naturally, they are racked twice before being bottled in late spring.



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LEBNANI
ABYAD 2021

SKIN-CONTACT WHITE WINE IN 1L BOTTLE

GRAPE TYPE

Grape: Merwah (70%), Sauvignon Blanc (30%)
Farming: Organic
Yield: 10hL / Ha

REGION

Bcharre, Qannboubine Valley - North Lebanon (1,700m)
Indigenous Merwah vines, over 150 year old
Ainata, Bekaa Valley (1,700m)
Sauvignon Blanc vines, 12 years old

WINE COMPOSITION

Wine Type: Skin-Contact White Wine
Alcohol Content: 12.5%
Residual Sugar: 0 g/L
PH Level: 3.2
SO2: 18 PPM

SERVING SUGGESTIONS

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

WINEMAKING

Sauvignon Blanc picked first week of August, partially destemmed, partially pressed, free-run juice added back on skins in stainless tanks. Punch down occurs twice daily. It ferments for three weeks at 17 degrees celsius. An additional two weeks of maceration is done. Merwah is harvested in the first week of October, it goes a slow ferment on skins for three weeks. It is then pressed and blended with the Sauvignon Blanc. The wines go through MLF naturally, they are racked twice before being bottled in late spring.

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LEBNANI

AHMAR 2020

SEMI-CARBONIC RED WINE IN 1L BOTTLE

GRAPE TYPE

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

REGION

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

WINE COMPOSITION

Wine Type: Red Wine Semi-Carbonic
Alcohol Content: 13.5%
Residual Sugar: 0 g/L
PH Level: 3.5
SO2: 29 PPM

SERVING SUGGESTIONS

Best Opened: Best to open at 18 degrees celsius as one would a red wine

WINEMAKING

Hand-harvested in September, destemmed into a concrete tank. The tank is then sealed and a native fermentation slowly goes on for up to two weeks at 25 degrees celsius. The skins are pressed off and the fermentation continues for an additional week. The wine is then left to go through MLF.

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Piquette

2021

PIQUETTE (SPARKLING) WINE

GRAPE TYPE

Grape: Muscat (40%), Sauvignon Blanc (30%), Merwah (30%)
Farming: Organic
Yield: 17-20hL / Ha

REGION

Deir El Ahmar, Bekaa Valley (1,200m) - Muscat vines, 7 years old
Ainata, Bekaa Valley (1,700m) - Sauvignon Blanc vines, 12 years old
Dimane, Qannboubine Valley (1,600m) – Indigenous Merwah vines, over 150 years old

WINE COMPOSITION

Wine Type: Piquette (Sparkling) Wine
Alcohol Content: 9%
Residual Sugar: 2 g/L
PH Level: 3.5
SO2: 4 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

Grapes were pressed lightly, leftover wet grapes went back to concrete tank where water was added to dilute and ferment remaining sugars.This went on for 5-10 days. Juice was then racked off, and was allowed to settle over winter. Organic honey from our own bees was added to restart fermentation in spring.

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Red Velvet

2021

LIGHT RED-CLUSTER STILL WINE

GRAPE TYPE

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

REGION

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

WINE COMPOSITION

Wine Type: Light Red Whole-Cluster Still Wine
Alcohol Content: 13%
Residual Sugar: 0 g/L
PH Level: 3.4
SO2: 31 PPM

SERVING SUGGESTIONS

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

WINEMAKING

Hand-harvested in September, destemmed into a concrete tank. The tank is then sealed and a native fermentation slowly goes on for up to two weeks at 25 degrees celsius. The skins are pressed off and the fermentation continues for an additional week. The wine is then left to go through MLF.