



mersel



ELEVATE

marini



GRAPE VARIETY

Grape: Marini (100%)

Farming: Organic

Yield: 7hL / Ha, 70 year old vines



REGION

Region: Blouza, North Lebanon

Terroir: Sandy and Volcanic Soils

Altitude: 1800m above sea level



COMPOSITION

Wine Type: Red Still Wine

Alcohol Content: 12.5%

Residual Sugar: 0 g/L

PH Level: 3.2



FERMENTATION VESSEL

Fermented: Georgian Qvevri

Aged: Lebanese Amphora



SERVING SUGGESTIONS

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



WINEMAKING

Marini grapes were left on skins for two weeks. They were then pressed and then fermented in Georgian Qvevri, where it continued to ferment till dry. They were then aged in Lebanese amphora.

Uninoculated, natural MLF took place.

Unfined, unfiltered.

