



mersel



# ELEVATE

## daw al amar

2021



### GRAPE VARIETY

**Grape:** Daw Al Amar (Moonlight) (100%)

**Farming:** Organic

**Yield:** 10hL / Ha, 50 year old vines



### REGION

**Region:** Ainata, Bekaa Valley

**Terroir:** Limestone Soil

**Altitude:** 1700m above sea level



### COMPOSITION

**Wine Type:** White Still Wine

**Alcohol Content:** 12.5%

**Residual Sugar:** 1.1 g/L

**PH Level:** 3.3



### FERMENTATION VESSEL

**Fermented:** Stainless Steel Tank

**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

Daw Al Amar grapes were left on skins for two weeks in a stainless steel tank, they were pressed and fermented till dry. They were then aged in a neutral oak barrel and Georgian Qvevri. Uninoculated, natural MLF took place. Unfined, unfiltered.

