



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, Qannoubine 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.

