



ELEVATE

merwah amber

2021



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

SO2: 7 PPM



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.

