



mersel

# Leb Nat

ROSÉ 2022

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.

