



# ELEVATE merwah direct press

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: 1900m above sea level



#### COMPOSITION

Wine Type: White Still Wine

Alcohol Content: 11.5% Residual Sugar: 0.5 g/L

**PH Level:** 3.29 **SO2:** 8 PPM



# **FERMENTATION VESSEL**

Fermented: Georgian Qvevri

**Aged:** 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 1900m. Left outside in the shivering cold overnight, direct pressed juice racked into a 1200 litre Georgian Qvevri to ferment till dry. Aged in Georgian Qvevri for 6 months and then bottled for a year. Uninoculated, natural MLF took place in Spring. Unfined, unfiltered.