



# ELEVATE

## merwah sparkling



### GRAPE VARIETY

**Grape:** Merwah (100%)

**Farming:** Organic

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



### REGION

**Region:** Bcharre - North Lebanon

**Terroir:** Limestone Soil

**Altitude:** 1900m above sea level



### COMPOSITION

**Wine Type:** Sparkling White Wine

**Format:** 750ml and 1500ml bottles

**Alcohol Content:** 11%

**Residual Sugar:** 2 g/L

**PH Level:** 3.2



### FERMENTATION VESSEL

**Fermented:** Lebanese Amphora & Georgian Qvevri

**Aged:** Stainless Steel Tank



### SERVING SUGGESTIONS

**Best Opened:** Best to open at 5-8 degrees celsius as one would a Champagne due to wine's persistent bubble.



### WINEMAKING

Elevate Merwah Sparkling was made following the Ancestral method. Merwah grapes were drained off skins after one day of skin-contact. Fermented in Lebanese amphora and Georgian Qvevri, then bottled and aged on lees for two years. Disgorged by hand. Uninoculated, natural MLF took place. Unfined, unfiltered.

