



ELEVATE

merwah sparkling

2021



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

SO2: 10 PPM



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.

