



mersel



ELEVATE

daw al amar

2021



GRAPE VARIETY

Grape: Daw Al Amar (Moonlight) (100%)

Farming: Organic

Yield: 10hL / Ha, 50 year old vines



REGION

Region: Ainata, Bekaa Valley

Terroir: Limestone Soil

Altitude: 1700m above sea level



COMPOSITION

Wine Type: White Still Wine

Alcohol Content: 12.5%

Residual Sugar: 1.1 g/L

PH Level: 3.3

SO₂: 22 PPM



FERMENTATION VESSEL

Fermented: Stainless Steel Tank

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

Daw Al Amar grapes were left on skins for two weeks in a stainless steel tank, they were pressed and fermented till dry. They were then aged in a neutral oak barrel and Georgian Qvevri. Uninoculated, natural MLF took place. Unfined, unfiltered.

