



# Piquette

2021

PIQUETTE (SPARKLING) WINE

## GRAPE TYPE

**Grape:** Muscat (40%), Sauvignon Blanc (30%), Merwah (30%)  
**Farming:** Organic  
**Yield:** 17-20hL / Ha



## REGION

Deir El Ahmar, Bekaa Valley (1,200m) - Muscat vines, 7 years old  
Ainata, Bekaa Valley (1,700m) - Sauvignon Blanc vines, 12 years old  
Dimane, Qannboubine Valley (1,600m) - Indigenous Merwah vines, over 150 years old



## WINE COMPOSITION

**Wine Type:** Piquette (Sparkling) Wine  
**Alcohol Content:** 9.5%  
**Residual Sugar:** 2 g/L  
**PH Level:** 3.5  
**SO<sub>2</sub>:** 4 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

Grapes were pressed lightly, leftover wet grapes went back to concrete tank where water was added to dilute and ferment remaining sugars. This went on for 5-10 days. Juice was then racked off, and was allowed to settle over winter. Organic honey from our own bees was added to restart fermentation in spring.

