



# PHOENIX

## FIELD BLEND

NATURAL FIELD-BLEND ROSÉ WINE

### GRAPE TYPE

**Grape:** Merwah (80%), Sangiovese (20%)

**Farming:** Organic

**Yield:** Merwah: 20hL / Ha



### REGION

Dimane, Qannboubine Valley - North Lebanon (1,600m)  
Indigenous Merwah vines, over 150 years old



### WINE COMPOSITION

**Wine Type:** Natural Field Blend Rosé Wine

**Alcohol Content:** 13%

**Residual Sugar:** 0 g/L

**PH Level:** 3.19



### SERVING SUGGESTIONS

**Best Opened:** Best to open at 10 degrees celsius as one would a white wine



### WINEMAKING

Picked in middle of October and destemmed into stainless tanks, the wine is fermented on skins for 4 weeks and racked off skins in November into stainless tanks. The temperature at the winery reaches -5 degrees celsius during the night, consistently in winter, allowing for natural cold stabilization of the wine. I think by the time the wine is bottled, it would have been through MLF, otherwise mind the bubbles!

