



mersel

LebNat

ROSÉ

NATURAL SPARKLING PETNAT ROSÉ WINE

GRAPE TYPE

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

Farming: Organic

Yield: Sangiovese: 27hL / Ha
Merwah: 25hL / Ha



REGION

Terboul Mountain (700m) - Sangiovese vines, 6 year old
Dimane, Qannboubine Valley (1,600m) - Indigenous Merwah
vines, over 150 years old



WINE COMPOSITION

Wine Type: Natural Sparkling Pet-Nat Rosé Wine

Alcohol Content: 12.5%

Residual Sugar: 0 g/L

PH Level: 3.1



SERVING SUGGESTIONS

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



WINEMAKING

The wines are pressed, and stabulation happens in tank at 8c for 5
days. This allows for the juice and pulp to spend time together
before fermentation starts.

The wine then starts fermentation for about 20 days at 14c, it is
then bottled at 3 PSI, and it completes fermentation in the bottle,
where it rests on lees for 5 months. It is then disgorged in
February.

