



mersel

# LebNat

## GOLD

NATURAL SPARKLING PETNAT WHITE WINE

### GRAPE TYPE

**Grape:** Merwah (50%); Viognier (50%)

**Farming:** Organic

**Yield:** Viognier: 32hL / Ha  
Merwah: 25hL / Ha



### REGION

Ainata, Bekaa Valley (1,700m) - Viognier vines, 11 years old  
Dimane, Qannoubine Valley (1,600m) - Indigenous Merwah  
vines, over 150 years



### WINE COMPOSITION

**Wine Type:** Natural Sparkling Pet-Nat White Wine

**Alcohol Content:** 12.5%

**Residual Sugar:** 0 g/L

**PH Level:** 3.2



### 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.





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# Leb Nat

## 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.





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# LebNat

RED

## NATURAL SPARKLING PETNAT RED WINE

### GRAPE TYPE

**Grape:** Cinsault (100%)  
**Farming:** Organic  
**Yield:** Cinsault: 20hL / Ha



### REGION

Deir El Ahmar, Bekaa Valley (1,200m) - Cinsaut vines, 10 years old



### WINE COMPOSITION

**Wine Type:** Natural Sparkling Pet-Nat Red 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 1 year. It is then disgorged in August.





# PHOENIX

## MERWAH SKIN-CONTACT

NATURAL SKIN-CONTACT ORANGE WINE

### GRAPE TYPE

**Grape:** Merwah (100%)  
**Farming:** Organic  
**Yield:** Merwah: 25hL / Ha



### REGION

Dimane, Qannboubine Valley - North Lebanon (1,800m)  
Indigenous Merwah vines, over 150 years old



### WINE COMPOSITION

**Wine Type:** Natural Skin-Contact Orange Wine  
**Alcohol Content:** 12%  
**Residual Sugar:** 0 g/L



### SERVING SUGGESTIONS

**Best Opened:** Best Opened: Best to open at 14-20 degrees celsius as one would a red wine



### WINEMAKING

Picked in middle of October and crushed into 2-proportional lots, then fermented in stainless tanks and amphoras. The wine is fermented on skins for 3 weeks, the cap is gently broken by hand a few times a day, and is then racked off skins in the middle of November into half neutral barrels and half stainless tanks. The temperature at the winery reaches -5 degrees celsius, consistently in winter, allowing for natural cold stabilization of the wine. MLF happens in Spring, the wine is bottled in May.







# 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!





# Dar Richi

## HANAN

MINIMUM INTERVENTION RED WINE

### GRAPE TYPE

**Grape:** Cabernet Sauvignon (60%), Malbec (29%), Sangiovese (11%)  
**Farming:** Organic  
**Yield:** 15hL / Ha



### REGION

Bousit - North Lebanon (800m)



### WINE COMPOSITION

**Wine Type:** Minimum Intervention Red Wine  
**Alcohol Content:** 14%  
**Residual Sugar:** 0 g/L  
**PH Level:** 3.4



### SERVING SUGGESTIONS

**Best Opened:** Best to open at 18 degrees celsius as one would a red wine



### WINEMAKING

Picked at the beginning of September and destemmed into stainless tanks, the wine is fermented for 10 days at 25 degrees celsius and racked off skins. The wines go through MLF naturally, they are racked twice before being bottled in late spring.





# Dar Richi

Helem

SKIN-CONTACT CHARDONNAY WHITE WINE

## GRAPE TYPE

**Grape:** Chardonnay (100%)  
**Farming:** Organic  
**Yield:** 50hL / Ha



## REGION

Bekaa Valley (1,300m)



## WINE COMPOSITION

**Wine Type:** Skin Contact Chardonnay White Wine  
**Alcohol Content:** 12.5%  
**Residual Sugar:** 0 g/L  
**PH Level:** 3.4



## SERVING SUGGESTIONS

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



## WINEMAKING

Helem is a 10-day Skin Contact Chardonnay that has been fermented and aged in Amphora. The wines go through MLF naturally, they are racked twice before being bottled in late spring.





# LEBNANI

## ABYAD

SKIN-CONTACT WHITE WINE IN 1L BOTTLE

### GRAPE TYPE

**Grape:** Sauvignon Blanc (60%), Merwah (40%),  
**Farming:** Organic  
**Yield:** 10hL / Ha



### REGION

Bcharre, Qannboubine Valley - North Lebanon (1,700m)  
Indigenous Merwah vines, over 150 year old  
Ainata, Bekaa Valley (1,700m)  
Sauvignon Blanc vines, 12 years old



### WINE COMPOSITION

**Wine Type:** Skin-Contact White Wine  
**Alcohol Content:** 13%  
**Residual Sugar:** 0 g/L  
**PH Level:** 3.2



### SERVING SUGGESTIONS

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



### WINEMAKING

Sauvignon Blanc picked first week of August, partially destemmed, partially pressed, free-run juice added back on skins in stainless tanks. Punch down occurs twice daily. It ferments for three weeks at 17 degrees celsius. An additional two weeks of maceration is done. Merwah is harvested in the first week of October, it goes a slow ferment on skins for three weeks. It is then pressed and blended with the Sauvignon Blanc. The wines go through MLF naturally, they are racked twice before being bottled in late spring.







# LEBNANI AHMAR

SEMI-CARBONIC RED WINE IN 1L BOTTLE

## GRAPE TYPE

**Grape:** Cinsaut (100%)

**Farming:** Organic

**Yield:** 20hL / Ha



## REGION

Deir El Ahmar, Bekaa Valley (1,200m)

Cinsaut vines, 10 years old



## WINE COMPOSITION

**Wine Type:** Red Wine Semi-Carbonic

**Alcohol Content:** 13.5%

**Residual Sugar:** 0 g/L

**PH Level:** 3.5



## SERVING SUGGESTIONS

**Best Opened:** Best to open at 18 degrees celsius as one would a red wine



## WINEMAKING

Hand-harvested in September, destemmed into a concrete tank. The tank is then sealed and a native fermentation slowly goes on for up to two weeks at 25 degrees celsius. The skins are pressed off and the fermentation continues for an additional week. The wine is then left to go through MLF.





# Piquette

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



## 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.





# *red velvet*

LIGHT RED WHOLE CLUSTER STILL WINE

## GRAPE TYPE

**Grape:** Cinsaut (100%)  
**Farming:** Organic  
**Yield:** 20hL / Ha



## REGION

Deir El Ahmar, Bekaa Valley (1,200m) - Cinsaut vines, 10 years old



## WINE COMPOSITION

**Wine Type:** Light Red Whole-Cluster Still Wine  
**Alcohol Content:** 13.5%  
**Residual Sugar:** 0 g/L  
**PH Level:** 3.4



## SERVING SUGGESTIONS

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



## WINEMAKING

Hand-harvested in September, destemmed into a concrete tank. The tank is then sealed and a native fermentation slowly goes on for up to two weeks at 25 degrees celsius. The skins are pressed off and the fermentation continues for an additional week. The wine is then left to go through MLF.





# *jaffa crush*

CARBONIC STILL ORANGE WINE AGED IN AMPHORA

## GRAPE TYPE

**Grape:** Merwah (70%), Muscat (30%)

**Farming:** Organic

**Yield:** 20hL / Ha



## REGION

**Merwah:** Dimane, Qannboubine Valley (1,600m)

Indigenous Merwah vines, over 150 years old

**Muscat:** Deir El Ahmar, Bekaa Valley (1,200m)

Muscat vines 7 years old



## WINE COMPOSITION

**Wine Type:** Orange Whole-Cluster Still Wine

**Alcohol Content:** 11.5%

**Residual Sugar:** 1.1 g/L

**PH Level:** 3.3



## SERVING SUGGESTIONS

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



## WINEMAKING

Merwah fermented on skins for 10 days then pressed off into an amphora over whole Muscat berries and then fermented again for 10 days carbonically. The wine is then left to go through MLF.







# ELEVATE

## marini



### GRAPE VARIETY

**Grape:** Marini (100%)

**Farming:** Organic

**Yield:** 7hL / Ha, 70 year old vines



### REGION

**Region:** Blouza, North Lebanon

**Terroir:** Sandy and Volcanic Soils

**Altitude:** 1800m above sea level



### COMPOSITION

**Wine Type:** Red Still Wine

**Alcohol Content:** 12.5%

**Residual Sugar:** 0 g/L

**PH Level:** 3.2



### FERMENTATION VESSEL

**Fermented:** Georgian Qvevri

**Aged:** Lebanese Amphora



### SERVING SUGGESTIONS

**Best Opened:** Best to open at 18 degrees celsius as one would a red wine



### WINEMAKING

Marini grapes were left on skins for two weeks. They were then pressed and then fermented in Georgian Qvevri, where it continued to ferment till dry. They were then aged in Lebanese amphora.

Uninoculated, natural MLF took place. Unfined, unfiltered.





# 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



### 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.





# ELEVATE

## merwah direct press



### GRAPE VARIETY

**Grape:** Merwah (100%)

**Farming:** Organic

**Yield:** 8hL / Ha, 50 year old vines



### REGION

**Region:** Bqaa Kafra, Wadi Annoubine

**Terroir:** Limestone Soil

**Altitude:** 1900m above sea level



### COMPOSITION

**Wine Type:** White Still Wine

**Alcohol Content:** 11.5%

**Residual Sugar:** 0.5 g/L

**PH Level:** 3.29



### FERMENTATION VESSEL

**Fermented:** Georgian Qvevri

**Aged:** Georgian Qvevri



### SERVING SUGGESTIONS

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



### WINEMAKING

Merwah grapes were harvested in November from 1900m. Left outside in the shivering cold overnight, direct pressed juice racked into a 1200 litre Georgian Qvevri to ferment till dry. Aged in Georgian Qvevri for 6 months and then bottled for a year. Uninoculated, natural MLF took place in Spring. Unfined, unfiltered.







# ELEVATE

## merwah amber



### GRAPE VARIETY

**Grape:** Merwah (100%)

**Farming:** Organic

**Yield:** 8hL / Ha, 50 year old vines



### REGION

**Region:** Bqaa Kafra, Wadi Annoubine

**Terroir:** Limestone Soil

**Altitude:** 2000m above sea level



### COMPOSITION

**Wine Type:** White Still Wine

**Alcohol Content:** 11.5%

**Residual Sugar:** 1 g/L

**PH Level:** 3.21



### FERMENTATION VESSEL

**Fermented:** Stainless Steel Tank & Lebanese Amphora

**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

Merwah grapes were harvested in November from 2000m. Destemmed and crushed into Lebanese Amphora and Stainless Steel tank. Fermented on skins for 12 days till dry. Aged in Neutral Oak Barrel and Georgian Qvevri for 8 months and then bottled for a year. Uninoculated, natural MLF. Unfined, unfiltered.







# ELEVATE

## merwah sparkling



### 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



### 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.





# ELEVATE

## pinot noir



### GRAPE VARIETY

**Grape:** Pinot Noir (100%)

**Farming:** Organic

**Yield:** 5 hL / Ha, 20 year old vines



### REGION

**Region:** Ainata, Bekaa Valley

**Terroir:** Limestone Soil

**Altitude:** 1800m above sea level



### COMPOSITION

**Wine Type:** Red Still Wine

**Alcohol Content:** 13%

**Residual Sugar:** 1 g/L

**PH Level:** 3.26



### FERMENTATION VESSEL

**Fermented:** Stainless Steel Tank

**Aged:** Lebanese Amphora



### SERVING SUGGESTIONS

**Best Opened:** Best to open at 18 degrees celsius as one would a red wine



### WINEMAKING

Destemmed by hand. Half whole berry fermented, half crushed. Fermented in stainless tank. Aged in Lebanese amphora for one year, and in bottle for a year before release. Uninoculated, natural MLF took place. Unfined, unfiltered.

