

## Jardin Secret

This wine's unique bouquet can be attributed to its 100% tenor in a traditional Lebanese grape 'Sabbaghieh'. Grown in villagers' gardens, 'Sabbaghieh' grapes deliver a wine that is dense and deep, offering the specific taste of sunny grapes.

The vines are planted on terraces; and consequently the grapes are handpicked during the harvest season, which is softer on the vines and helps with the quality control, such as dismissing under ripe or rotten grapes.

The sorted grapes are quickly de-stemmed and crushed. With our minimal intervention model of wine making, the must (or juice) can begin fermenting naturally within 6-12 hours. After around 5 weeks of fermentation, maturing of Jardin Secret takes place naturally by allowing the wine to rest in stainless tanks to undergo the malolactic fermentation. The wine is then aged in oak barrels to add complexity, reduce the acidity and round the tannins.

### Technical Information

**Year:** 2013

**Grape variety:** 100% Sabbaghieh

**Fermentation:** In stainless steel tanks

**Aging:** 6 months in second use oak barrels of 225 Liters

**Alcohol content:** 14%

**Serving temperature:** 12-18°C

