

Mariage de Cana

The name itself takes on a highly symbolic meaning since it's from Cana of Galilé, and precisely in south Lebanon, where Jesus Christ transformed water into wine during a wedding.

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 3 weeks of fermentation, maturing of Mariage de Cana 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: 2014

Grape variety: 35% Cinsault - 35% Cabernet Sauvignon - 30% Syrah

Fermentation: In stainless steel tanks

Aging: 18 month in new oak barrels of 225 Liters

Alcohol content: 14.5%

Serving temperature: 12-18°C

