



— COUVENT ROUGE —

Vintage: 2016

Alcohol content: 13 %

Total Sulfur Dioxide: 2 mg/L

Yield: 32Hl/Ha

Production: 300Hl

Soil: Argilo-calcaire and red soil

Blend:

40 % Cabernet Sauvignon

30% Syrah

30% Tempranillo

Age of the vines: 12 to 17 years

Vinification: traditionnal in stainless steel tanks.
Aged for 20 months in concrete tanks

Bottling: 40 000 Btls,
At the Couvent Rouge Winery

Geographic location:

For the moment, only 15Ha of the finest cooperative's vineyards are selected and dedicated to produce this remarkable wine.

North of the Bekaa Valley,
in the region of Baalbeck City.
Between 950 and 1650 meters above sea level.
Sourced from organic and Fairtrade certified grapes.





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tasting notes

Red 2016 (14% alc)

Visual Examination:

- .A clear and limpid wine
- .A beautiful shine
- .A well-supported robe

Olfactory Examination:

- .First nose reveals notes of red fruit aromas
- .Second nose insists strongly on red fruit and delivers alongside a mineral taste

Gustatory Examination:

- .First note comes fruity, with an underlined and balanced acidity, revealing a slender bitterness that develops elegantly under the palate.
- .A well-balanced structure underlines smooth tannins.
- .An intense aromatic persistence delivered by the length and strength of the aromas.

Best served:

- .Between a temperature of 14 and 18 degrees Celsius.
- .Decanted for 10 to 15 minutes.
- .With red meat, and cheese.