



## Beqaa Valley White 2019

Wine: White  
Vintage: 2019

Composition: Viognier (48 %), Sauvignon Blanc (36 %) & Obeidi (16 %)  
Vineyard: Zahle, Rayak & Dhour Zahle  
Soil: Limestone & gravel  
Harvest date: 3, 10 Sep & 7 Oct 2019  
Harvest: Handpicked  
Fermenter type: Stainless steel tanks  
Fermentation: 15 days  
Bottling date: 11 August 2020  
Closure: Cork  
Technical Data: pH 3.18, RS 0.2 g/l  
Alcohol: 12.2%

1129 cases produced (12 btl/case)  
Available in 750 ml

**Label:** An award-winning design by Tarek Atrissi, the color-coded central feature is inspired by vine tendrils and spells “Wardy” vertically in Arabic calligraphy.

**Notes:** A crisp, fresh, summery white wine. On the nose hints of guava, mandarin, grapefruit & pineapple with a touch of white pepper. The palate emphasizes the citrusy/tropical character. Medium body & finish.

