



Obeidi 2017

Wine: White

Vintage: 2017

Composition: Obeidi (100%)

Vineyards: Several old vineyards on the slopes surrounding the City of Zahle (Wadi El Arayesh)

Soil: Limestone & gravel

Elevation: 1,200m

Exposure: East

Training system: Pergola

Average age of Vines: 35 years

Irrigation: No

Vine density: 2000 vines/hectare

Harvest method: Handpicked

Harvest date: 29 September 2017

Yield: 27 HL/hectare

Yeast: Ambient

Fermentation vessel: Stainless steel and concrete tanks

Fermentation: 12 days

Max fermentation temperature: 22 °C

Malolactic fermentation: No

Lees aging: No

Barrel aging: 14 months in French oak barrels (5-6 years old)

Fining: Vegan

Filtration: Light filtration

Closure: Cork

Bottling date: 18 May 2019

Technical Data: pH 3.31, RS 0.6 g/l

Alcohol: 11.5%

428 cases produced (6 btls/case)

Available in 750 ml



Label: Middle-Eastern mosaic to indicate the origin of the wine: Lebanon. The colors are based on the aromatic profile of the grape variety. The wood texture indicates that the wine has been oaked.



Notes: A fresh yet full-bodied white wine defined by Obeidi's characteristic beeswax profile which is layered with notes of white peach, white plum, quince, guava and marzipan; the restraint use of old oak adds subtle hints of nutmeg and cedar.

Food Pairing: Goes particularly well with Moghrabieh or any dish with soft warm spices.

Awards & honorable mentions:

2021- London Wine Competition, London, England: Silver medal

2021- Paris Wine Cup (PWC), Paris, France: Silver medal

2021- Sommeliers Choice awards, San Francisco, USA: Silver Medal

2021- AWC Vienna International Wine Challenge, Austria: Seal of Approval