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Château Ainata
L'esprit des Cèdres

APPELLATION:

CHATEAU AINATA- ROUGE DES CEDRES 2019

LOCATION:

Cedars Mountain- Lebanon

VINIFICATION AND AGING:

Grapes are destemmed and transferred to stainless steel tank for 1 week of cold maceration pre-fermentation. The fermentation is boosted by selected yeast, 2 or 3 pump-over per day, after fermentation the skin is kept in contact with wine for 40 days before separation.

The Malolactic fermentation & aging take place in stainless steel tanks.

The wine is clarified and filtered before bottling.

TASTING NOTES:

Marked nose of small wood berries, with hints of light spices. hints of black fruits with hints of chocolate mint.

Balanced acidity leads of silky tannins and soft mouth feel.

TECHNICAL INFORMATION:

Vineyard Altitude: 1800 m

Average age of vines: 20 years

Soil composition: Clay

Aspect: Southwest

Varieties: 80% Syrah
20% Cabernet Sauvignon

Yield: 3 tons per hectare

Acidity: 4 g/l

Alcohol: 14% by volume

Residual sugar: 2.4 g/l

Oak usage: 25%

