

**APPELLATION:**

MUSE L'ORACLE 2018

**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 and aging take place, for 12 months, in new and 1st French Barrels.

The wine is just filtered before bottling.

**TASTING NOTES:**

The first nose is a bit "Sauvage" reminiscent of leather and humus aromas. The Bouquet develops towards tobacco leaves and dark chocolate with undertones of dark fruits. The attack is acidic, full in the middle with a finish on elegant tannins.

**TECHNICAL INFORMATION:**

Vineyard Altitude: 1800 m

Average age of vines: 20 years

Soil composition: Clay

Aspect: Southwest

Varieties: 100% Syrah

Yield: 3 tons per hectare

Acidity: 4.1 g/l

Alcohol: 14% by volume

Residual sugar: 0.8 g/l

Oak usage: 100%

