

**APPELATION:**

MUSE LE ROUGE 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 1st and 2nd French Barrels.

The wine is just filtered before bottling.

**TASTING NOTES:**

The nose has a mix of dark chocolate and ripe black fruits, with hints of tobacco, combined with spiciness reminiscent of licorice and vanilla bean. Excellent acidity and structured tannins.

**TECHNICAL INFORMATION:**

Vineyard Altitude: 1800 m

Average age of vines: 20 years

Soil composition: Clay

Aspect: Southwest

Varieties: 60% Syrah  
40% Cabernet Sauvignon

Yield: 3 tons per hectare

Acidity: 4.1 g/l

Alcohol: 14% by volume

Residual sugar: 1.5 g/l

Oak usage: 100%

