



LebNat PetNat Gold



GRAPE TYPE

Grape: Viognier (50%), Merwah (50%)

Farming: Organic

Yield: Viognier: 32hL / Ha

Merwah: 25hL / Ha



REGION

Ainata, Bekaa Valley (1,700m) - Viognier vines, 11 years old

Dimane, Qannoubine Valley (1,600m) - Indigenous Merwah vines, over 150 years old



WINE COMPOSITION

Wine Type: Natural Sparkling Pet-Nat White Wine

Alcohol Content: 12%

Residual Sugar: 0 g/L

PH Level: 3.2

Contains Sulfites



SERVING SUGGESTIONS

Best Opened: Best to open at 5-8 degrees celsius as one would a Champagne due to wine's persistent bubble.



WINEMAKING

The wines are pressed, and stabulation happens in tank at 8c for 5 days. This allows for the juice and pulp to spend time together before fermentation starts. The wine then starts fermentation for about 20 days at 14c, it is then bottled at 3 PSI, and it completes fermentation in the bottle, where it rests on lees for 5 months. It is then disgorged in February.

