



# Lebnani Abyad



## GRAPE TYPE

**Grape:** Merwah (70%), Sauvignon Blanc (30%)

**Farming:** Organic

**Yield:** 10hL / Ha



## REGION

Bcharre, Qannboubine Valley - North Lebanon (1,700m)

Indigenous Merwah vines, over 150 year old

Ainata, Bekaa Valley (1,700m) - Sauvignon Blanc vines, 12 years old



## WINE COMPOSITION

**Wine Type:** Skin-Contact Orange Wine

**Alcohol Content:** 11%

**Residual Sugar:** 0 g/L

**PH Level:** 3.2

**Contains Naturally Occurring Sulfites (No Added SO2)**



## SERVING SUGGESTIONS

**Best Opened:** Best to open at 10 degrees celsius as one would a white wine



## WINEMAKING

Sauvignon Blanc picked first week of August, partially destemmed, partially pressed, free-run juice added back on skins in stainless tanks. Punch down occurs twice daily. It ferments for three weeks at 17 degrees celsius. An additional two weeks of maceration is done.

Merwah is harvested in the first week of October, it goes a slow ferment on skins for three weeks. It is then pressed and blended with the Sauvignon Blanc. The wines go through MLF naturally, they are racked twice before being bottled in late spring.

