



Phoenix Merwah Skin-Contact



GRAPE TYPE

Grape: Merwah (100%)
Farming: Organic
Yield: Merwah: 25hL / Ha



REGION

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



WINE COMPOSITION

Wine Type: Natural Skin-Contact Orange Wine
Alcohol Content: 11%
Residual Sugar: 0 g/L
PH Level: 3.1
SO2: 14 PPM



SERVING SUGGESTIONS

Best Opened: Best to open at 14-20 degrees celsius as one would a red wine



WINEMAKING

Picked in middle of October and crushed into 2-proportional lots, then fermented in stainless tanks and amphoras. The wine is fermented on skins for 3 weeks, the cap is gently broken by hand a few times a day, and is then racked off skins in the middle of November into half neutral barrels and half stainless tanks. The temperature at the winery reaches -5 degrees celsius, consistently in winter, allowing for natural cold stabilization of the wine. MLF happens in Spring, the wine is bottled in May.

