

CHATEAU MONT D'ALMAZ 2017

Chateau Mont d'Almaz grape yards are grown on the terraces of Mount Lebanon at an altitude of 1260 meters. Our terroir overlooks the "Quadisha Valley" an UNESCO world heritage. This Chateau is a blend of Cabernet Sauvignon, Syrah and Merlot with dark ruby-red color.

A Mix of Black Mature Fruit, Oak and Spicy Aromas that bring a beautiful complexity. Concentrated and Persistent Wine with very ripe tannins and fresh finish.

Following long Lebanese summers our grapes are hand harvested, sorted, and allowed to macerate at controlled temperatures for 15 to 20 days in stainless steel tanks depending on the taste. Fermentation starts solely on natural yeasts. After fermentation is complete the wine is pressed manually and transferred to large (100 hl) stainless steel tanks to spend the cold winter and allow the malolactic conversion to take place. Come spring the wine is transferred into French oak barrels where it slowly ages for a period of 12 to 24 month before bottling.

Our viticulture practice makes our wine organic and vegan where small doses of SO are added.

TECHNICAL INFORMATION

VINEYARD ALTITUDE	1260 meters
AVERAGE AGE OF WINES	18 years
SOIL COMPOSITION	Calcareous Clay
ASPECT	South-West
VARIETIES	Cabernet Sauvignon 47%, Merlot 28%, Syrah 27%
YIELD	2.5 Ton per Hectare
ACIDITY	4.6 g(C ₄ H ₆ O ₆)/l
PH	3.72
ALCOHOL	13 vol %
RS	1.1 g/l

