

CHATEAU MONT D'ALMAZ MALBEC 2019

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

Mont d'Almaz Malbec is a mono-cepage of Malbec grapes, shiny ruby-red color aged and matured in oak barrels. Intense aromatic wine with a mix of Black Fresh Fruit, Vanilla and Floral aromas. Well balanced wine leaving a soft finish with fresh and fruity aromas.

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.

Mont D'Almaz Malbec 2017 was chosen by The Chef Sommelier a l'Hotel de Paris and Maitre Sommelier de France Mr. Patrice Frank who has visited as « coup de cœur wine »

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

TECHNICAL INFORMATION

VINEYARD ALTITUDE	1140 meters
AVERAGE AGE OF WINES	12 years
SOIL COMPOSITION	Calcareous Clay
ASPECT	South-West
VARIETIES	Malbec 100 %
YIELD	2.8 Ton per Hectare
ACIDITY	5 g(C ₄ H ₆ O ₆)/l
PH	3.6
ALCOHOL	13.72 vol %
RS	2.37 g/l

