Cabernet Sauvignon 2018

The vertical expression of latitude 33.

Authentic and Ethical winemaking: the marriage of tradition & contemporary knowledge with minimal intervention at the winery to convey a pure expression of our Terroir.

100% Cabernet Sauvignon from a single plot vineyard, at 1400m altitude in Zahle.

Handpicked at peak maturity. Deep ruby color with aromas of flowers & lack fruits. A perfectly balanced and generous wine with very fine and elegant tannins, one of the best expressions of unoaked Cabernet Sauvignon.

Whole bunch fermentation by indigenous yeast – No filtration – 3-5 weeks maceration 2 years aging in stainless steel and cement - No additives just a little amount of sulfites.

Produce and bottled by RWC, Bekaa valley.