

# Oumsiyat Soupir 2021

## Technical Sheet

- Culture Area = Bekaa
- Vigne Age= 15-20 ans
- Plantation Density = 4000 pieds/ha
- Pruning= Guyot Simple and/or double
- Harvest = Manual
- Vinification= Saigné fermentation on a température 15-17 °C
- Aging = Inox Tanks
- PH = 3.3
- Acidity = 3.6 g/L
- RS= <2 g/L

**Cepage: 72% Syrah –28 % Cinsault**

**Alcohol: 13%**

## Tasting notes –

A delicately colored rosé with notes wild red berried fruit complemented by subtle floral notes. Stylish with dry palate through a refreshing finish.

