

Oumsiyat Le Passionne 2016

Technical Sheet

- Culture Area = Bekaa
- Vigne Age= 15-20 ans
- Plantation Density = 4000 pieds/ha
- Pruning= Guyot Simple and/or double
- Harvest = Manual
- Vinification= Traditionnel on a température 27-28 °C with long macération
- Aging = Inox Tanks and oak Barell aging for 1 year
- PH = 3.7
- Acidity = 3.3 g/L
- RS= <2 g/L

Cepage 50% Syrah, 50% Cabernet Sauvignon

Alcohol: 13.5%

Tasting notes

Complex Flavors of Chocolate, Tobacco and Vanilla. A silky palate and elegant tannins contribute to a pleasant finish.

