

# Oumsiyat Obeidy 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= fermentation on a température 14-16 °C
- Aging = Inox Tanks
- PH = 3.55
- Acidity = 3.2 g/L
- RS= <2 g/L

**Cepage : 100 % Obeidy**

**Alcohol: 12 %**

## Tasting Notes:

Tasting notes - Made from Obeidy, an indigenous Lebanese white variety, this aromatic wine has exotic fruit and mineral flavors through to a lovely, whistle clean finish.

