



# jaffa crush

CARBONIC STILL ORANGE WINE AGED IN AMPHORA

## GRAPE TYPE

**Grape:** Merwah (70%), Muscat (30%)  
**Farming:** Organic  
**Yield:** 20hL / Ha



## REGION

**Merwah:** Dimane, Qannboubine Valley (1,600m)  
Indigenous Merwah vines, over 150 years old  
**Muscat:** Deir El Ahmar, Bekaa Valley (1,200m)  
Muscat vines 7 years old



## WINE COMPOSITION

**Wine Type:** Orange Whole-Cluster Still Wine  
**Alcohol Content:** 11.5%  
**Residual Sugar:** 1.1 g/L  
**PH Level:** 3.3



## SERVING SUGGESTIONS

**Best Opened:** Best to open at 10 degrees celsius as one would a white wine



## WINEMAKING

Merwah fermented on skins for 10 days then pressed off into an amphora over whole Muscat berries and then fermented again for 10 days carbonically. The wine is then left to go through MLF.

