



mersel



ELEVATE

merwah direct press



GRAPE VARIETY

Grape: Merwah (100%)

Farming: Organic

Yield: 8hL / Ha, 50 year old vines



REGION

Region: Bqaa Kafra, Wadi Annoubine

Terroir: Limestone Soil

Altitude: 1900m above sea level



COMPOSITION

Wine Type: White Still Wine

Alcohol Content: 11.5%

Residual Sugar: 0.5 g/L

PH Level: 3.29



FERMENTATION VESSEL

Fermented: Georgian Qvevri

Aged: Georgian Qvevri



SERVING SUGGESTIONS

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



WINEMAKING

Merwah grapes were harvested in November from 1900m. Left outside in the shivering cold overnight, direct pressed juice racked into a 1200 litre Georgian Qvevri to ferment till dry. Aged in Georgian Qvevri for 6 months and then bottled for a year. Uninoculated, natural MLF took place in Spring. Unfined, unfiltered.

