



mersel

Leb Nat

RED

NATURAL SPARKLING PETNAT RED WINE

GRAPE TYPE

Grape: Cinsault (100%)
Farming: Organic
Yield: Cinsault: 20hL / Ha



REGION

Deir El Ahmar, Bekaa Valley (1,200m) - Cinsaut vines, 10 years old



WINE COMPOSITION

Wine Type: Natural Sparkling Pet-Nat Red Wine
Alcohol Content: 12.5%
Residual Sugar: 0 g/L
PH Level: 3.1



SERVING SUGGESTIONS

Best Opened: Best to open at 5-8 degrees celsius as one would a Champagne due to wine's persistent bubble.



WINEMAKING

The wines are pressed, and stabulation happens in tank at 8c for 5 days. This allows for the juice and pulp to spend time together before fermentation starts.

The wine then starts fermentation for about 20 days at 14c, it is then bottled at 3 PSI, and it completes fermentation in the bottle, where it rests on lees for 1 year. It is then disgorged in August.

