



Phoenix Field Blend



GRAPE TYPE

Grape: Merwah (90%), Marini (10%)

Farming: Organic

Yield: Merwah: 20hL / Ha



REGION

Dimane, Qannoubine Valley - North Lebanon (1,600m)
Indigenous Merwah vines, over 150 year old



WINE COMPOSITION

Wine Type: Natural Field Blend Rosé Wine

Alcohol Content: 12%

Residual Sugar: 0 g/L

PH Level: 3.19

SO2: 19 PPM



SERVING SUGGESTIONS

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



WINEMAKING

Picked in middle of October and destemmed into stainless tanks, the wine is fermented on skins for 4 weeks and racked off skins in November into stainless tanks. The temperature at the winery reaches -5 degrees celsius during the night, consistently in winter, allowing for natural cold stabilization of the wine. I think by the time the wine is bottled, it would have been through MLF, otherwise mind the bubbles!

