

Jeune Rose 2016

CHATEAU MUSAR, BEKAA VALLEY, LEBANON

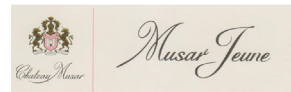


HARVEST & VINTAGE NOTES

The Musar Jeune Rosé is made from low-yielding Bekaa Valley vines which are grown at around 1,000 metres above sea level. The altitude keeps the average temperature moderate at 25 ° C and with over 300 days of sunshine a year, grapes are ripened to perfection. Unoaked and harvested from organically certified vineyards, all the Musar wines are richly aromatic with vibrant fruit flavors.

Produced with direct pressing methodology, it was fermented in stainless steel vats with a temperature range between 18 and 21 degrees Celsius. After the end of the malolactic fermentation, the wine is left to rest for 3 months, cold-stabilized and bottled.

A light salmon pink color with red fruit aromas of strawberries and pomegranate with a note of roses and a hint of peaches. The palate has flavors of strawberry, blackcurrant, and pomegranate with notes of citrus leaves and a long after taste of vanilla. This wine will match perfectly with Mediterranean and middle eastern dishes.



WINEMAKERS: Gaston Hochar & Tarek Sakr

GRAPES: 80% Cinsault, 20% Mourvedre

ALCOHOL: 12.35%

RESIDUAL SUGAR: <2 g/L

PH: 3.22

TOTAL ACIDITY: 3.20 g/l as sulphuric acid, 4.9 g/l as tartaric acid

TOTAL SULPHUR: 19 mg/L

