



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Sept Winery

Brand name: Merweh

Vintage: 2019

PDO/PGI/TO: PGI

Grape variety (-ies): 100% Merweh

Date bottled: 2020

Winemaking Regiment: Spontaneous fermentation, 48 hours skin contact, in Inox tanks, low intervention, no additives. Ageing in inox tanks on lees between 12 to 18 months

Other notes for winemaking:

Viticultural methods: wild, century old grapevines, climbing on trees and old trellis

Vegan: yes

Yields: 25hl / ha

Trellising system: raming, climbing on treesm trellis

Elevation: 950 meters

Soil: Limestone

PH: 3.14 **Total SO2:** 85 **Alcohol:**12.85% **Residual Sugar:** 0.7 **Total Acidity:** 4.2g/l

Miscellaneous information: The fruit of a pre-phylloxera, century old grapevines nestled in the heart of a pine forest, this cuvée revives an indigenous grape variety almost ex9nct: the Merweh. The wine discloses freshness and minerality that recall long summer days basking in Mount Lebanon's sun.

Flavor of the wine: A truly unique expression of Lebanon's lost wine culture. A surprising Minerlaity, balanced with oriental flavors of tamarind, rose water and quince, a long earthy and stony aftertaste.

Food/wine pairing: Serve at 12°C.