



## Hochar Père et Fils 2017

### Overview:

Hochar Père et Fils is sourced from specially selected vineyards near the village of Aana in the Bekaa Valley characterised by deep, gravelly soil over a limestone base. Low yields (25-30 hectolitres per hectare) result in concentrated wines and the altitude keeps the average yearly temperatures around 25° C, encompassing cold, snowy winters, mild springs and hot summers.

### Harvest:

In January and February, we experienced above average rain and snow fall which led to expectations that the water table would be replenished. The rain continued non-stop throughout March into a mild spring in April with rising temperatures. The opening of the buds on the vines was 10 days later than usual though, due to low air temperatures and comparatively cold soils. After 3 weeks of normal temperatures in June, we saw an increase to 37 degrees on the 24th and this pattern continued until mid-August and the continuous heat from June to August led to a reduction in yields but also a concentration of fruit and power.

### Grape Varieties:

Cinsault 55%, Grenache 35%, Cabernet Sauvignon 10%

### Vineyard Region:

Bekaa Valley

### Winemaking:

The grapes fermented at temperatures ranging between 27-29 ° C with 15-20 days maceration in cement vats, followed by 6 months in French Nevers oak barrels. The 2017 vintage was blended in the spring of 2019 and bottled in the summer of the same year.

### Tasting Notes:

The Hochar of this year is a ruby red colour, bright and vibrant. Complex nose of red cherries, sweet smoke and cinnamon spice aromas. Cherry notes, subtle earthy characters on the rich, concentrated palate – it is all at once fruity, fresh and elegant, certainly a food wine with quite a long finish.

Alcohol: 14% Alc./Vol.