



Hochar Père et Fils Red 2018

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

The year started with an impressive amount of rain and snow, with precipitation gradually reducing as we progressed into the spring, then a sudden rise in temperature mid-April – an excellent start! An additional 52mm of rainfall in May whilst vines in bloom was perfect for securing a good harvest, though this unusual trend continued into May and June, only returning to normal in July with warm, dry weather through the Summer period and average temperatures of 35°C.

Grape Varietals

Cinsault 50%, Grenache 40%, Cabernet Sauvignon 10%

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 2018 vintage was blended in the spring of 2020 and bottled in the summer of the same year.

Tasting Notes

An attractive clear ruby colour and aroma to match, with a subtle peppery spice and ripe red fruits. This continues through to the palate where sweet-ripened red fruit dominate the glass with a slight savoury note and soft, elegant finish.

Alcohol

14% Alc./Vol