

Hochar Père et Fils Red 2019



Overview

Hochar Pere et Fils is sourced from a single vineyard in the Western Bekaa Valley, near the village of Aana, characterised by deep, gravelly soil over a limestone base. Yields are low, 20-25 hectolitres per hectare, which results in concentrated full flavoured juice.

Harvest

Record rainfall in the winter in our vineyards (exceeding 1000mm against a normal average of 400 to 600mm) was a welcome relief this year after several years of drought. Everything was later as a result – flowering, opening of the buds, even the harvest started 15 days late but it seems that rainy years enhance fermentation as 2019 was a perfect year for the reds.

Grape Varietals

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

Winemaking

The grapes fermented at temperatures ranging between 27-29°C with 15 to 20 days maceration in cement vats, followed by 6 months in French Nevers oak barrels. The 2019 vintage was blended in the winter of 2021 and bottled during the following summer of the same year.

Tasting Notes

A fragrant and deeply coloured vintage, full of generously ripe and brambly fruit. There are black cherry, plum and blueberry notes on the nose and palate with a touch of spice. The 2019 vintage has great ageing potential although the tannins are already soft, ensuring its immediate appeal and approachability upon release in the spring of 2022.

“It has the DNA of the grand vin and is akin to fine Chateauneuf-du-Pape in its complexity, with delicious cherry notes flooding out from the Cinsault.” *Jonathan Ray, The Spectator Magazine February 2022*

Alcohol

13.5% Alc./Vol

