



Hochar Père et Fils Red 2020

Overview

Three years in the making, Hochar Père et Fils is a blend of Cinsault, Grenache and Cabernet Sauvignon sourced from a single vineyard in the Western Bekaa Valley, near the village of Aana. It is characterised by deep, gravelly soil over a limestone base and 1,000m above sea level. At an average age of 30 years old, yields are low, 20-30 hectolitres per hectare, which results in concentrated full flavoured wine.

Harvest

Taking advantage of the rainy and snowy conditions from December to April, the vines “awoke” leading to the best possible flowering season in late May and early June and the summer temperatures were ideal. At this stage we had no knowledge of the challenge still to confront us as Lebanon suffered a heat wave from 1st to 14th September with a rise in temperatures to an average 38 to 40 degrees Celsius. Harvesting became unusually random and was driven more by soil types and sugar content rather than the usual varietal order. In the winery it was a race against the clock to have the wine fermented and racked to release fermentation vats for the following grapes that needed saving from the heat wave, but we managed! The red grape harvest ended on the last day of September.

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. It was blended in the Autumn of 2021 and bottled during the Spring of 2022.

Tasting Notes

Deep burgundy in colour with transparent layers showing evidence of Grenache in the blend. Ripe red cherry fruit with plums, dates, mulberries and tea leaves. It is Mediterranean on the palate with sweet tannins and spices. It becomes even better and more refined a day after the bottle is opened. The red wines of 2020 are wines of taste and concentration and the Hochar Red of this year is no exception.

Alcohol

14.5% Alc./Vol