



Musar Jeune Red 2018

Overview & Harvest:

Musar Jeune Red vines are from our organically certified vineyards in western Bekaa Valley and we started harvesting during mid-August. 2018 started with an impressive amount of rain and snow and after 15th April we had a surprise increase in temperature, causing the vines to open and flourish. Rainfall continued during May and June and higher temperatures as from July resulted in a good quantity and quality harvest.

Grape Varieties:

The 2018 vintage is a blend of Cinsault, selected from vineyards with varying age of vines (50%), Syrah (30%), and Cabernet Sauvignon (20%).

Vineyard Region:

Bekaa Valley, Lebanon

Wine-Making:

The grapes were fermented in concrete vats with temperatures between 27 and 29 degrees Celsius. It was blended in March 2019 and then rested in concrete vats until being bottled in the summer of 2019. Musar Jeune Red is unfiltered and made according to our natural wine-making philosophy.

Colour:

Rich dark red, almost opaque with a hint of violet.

Aroma:

Great perfumed red and black fruit intensity with sweet spice aromas. Baked earth and concentrated plum and black cherry, like a baked fruit pie.

Palate:

Richly fruited with an enticing core of black cherry, plums, blackberries and black olives. Fresh acidity and soft integrated tannins. Musar Jeune Red 2018 is a big, ripe wine - soft, fresh and juicy designed to be enjoyed in its youth.

Alcohol: 14% Alc./Vol.