

Levantine 2020

Overview

Levantine red vines are from our organically certified vineyards in the western Bekaa Valley and the 2020 vintage was harvested during the last week of August. In January we had rainy and snowy weather, making pruning difficult, rain continued through February and into the spring months of March and April. This led to the best possible flowering season in late May and early June. July was ideal, with temperatures averaging 27 degrees and we forecast that 2020 could become a record production year should the climatic conditions continue but unfortunately due to the September heatwave, we recorded a loss of 40% from our forecast quantities earlier on in the year.

The red wines of 2020 are wines of taste and concentration, tannins and depth rather than aromatic fragrances.

Grape Varieties

The 2020 vintage is a blend of Cinsault (65%), Tempranillo (25%) and Cabernet Sauvignon (10%), selected from a single vineyard.

Winemaking

The grapes were fermented in concrete vats with temperatures between 27 and 29 degrees celsius. The Levantine Red was blended in early 2021 and then rested in the vats until being bottled in July 2021 and released in the spring of 2022. Levantine Red is unfiltered and made according to our non-interventionist wine-making philosophy.

Tasting Notes

A young wine with a very low yield that highlights the pure fruit of the vines and the authenticity of the terroir. Many layers of mature red fruits, smooth and integrated tannins with a very fresh acidity making this wine a good pairing for all kind of foods, especially Mediterranean cuisine. Elegant, subtle texture but not intense or concentrated and yet with a great length.

Alcohol

14.5% Alc./Vol

