

# Levantine 2021

## Overview

Levantine (adjective): 'relating to the Eastern Mediterranean' – is produced from our organically certified vineyards in the western Bekaa Valley. The 2021 vintage was harvested in late August and early September, a young wine from very low yielding vines resulting in a small, limited production. The climate and harvest of 2021 was a return to the “good old days” where everything went like clockwork with no extreme conditions and therefore, we know that this vintage will be one of elegance, full of fragrance with layers of taste and excellent ageing potential.

## Grape Varieties

The 2021 vintage is a blend of Cinsault (55%), Tempranillo (35%) and Cabernet Sauvignon (10%) selected from a single vineyard. The Tempranillo harvest of this year was elegant and very silky, from a black grape with much depth and long length, in part due to an exceptionally low yield of 12 hl/ha.

## Winemaking

Our Levantine is unoaked but instead the grapes were fermented in concrete vats with temperatures between 27 and 29 degrees Celsius. It was blended in the spring of 2022 and then rested in the vats until being bottled early in the summer of 2022 and released in the spring of 2023. Levantine red is unfiltered and made according to our non-interventionist natural wine-making philosophy.

## Tasting Notes

A deep burgundy colour with violet notes on the nose, berries, plum, tobacco and cherries on the palate. Richly fruited, with soft tannins and fresh acidity – an elegant vintage with fragrant complexity.

## Alcohol

14.5% Alc./Vol

