



Levantine 2022

Overview

The term *Levant* first appears in English in 1497 and originally meant the Mediterranean lands east of Italy, from the French word 'rising' referring to the rising of the sun in the east. Levantine is produced from organically certified vineyards in the western Bekaa Valley. The 2022 vintage was harvested in late August and early September during a heatwave – the big harvest that we had been expecting did not come to fruition due to this heatwave, but Levantine red is selected from a single vineyard and therefore is always a small production.

Grape Varietals

Levantine 2022 is a blend of Cinsault (50%), Tempranillo (40%) and Cabernet Sauvignon (10%). From the beginning of the year, we had a feeling that this harvest would be special and 2022 was indeed a year of quality and fragrance – Cinsault and Tempranillo were of consistently high quality and the Cabernet Sauvignon was deep in colour with complex aromas. Tempranillo thrives in Mediterranean climates, where the combination of sunlight, warmth and dynamic soils allow for optimum ripening and phenolic maturation.

Winemaking

Musar wines are crafted with minimal intervention and certified organic practices so that every wine reflects its year and Lebanon's unique climate and terroir - Levantine is no exception.

It is an unoaked wine; the grapes were fermented in concrete vats with temperatures of 27-29 degrees Celsius. Blending took place in the spring of 2023, then rested in the vats until being bottled early in the summer of 2023.

Tasting Notes

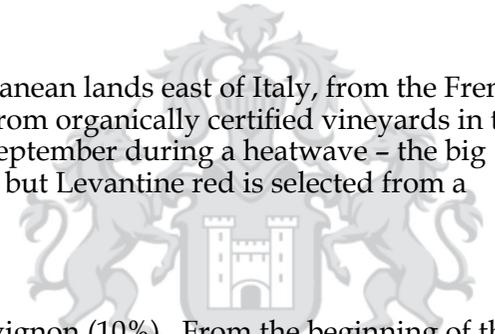
A deep ruby coloured full bodied red, vibrant and elegant displaying red fruit aromas and flavours. Red cherries, mulberry, plum and tobacco with a hint of dates – it is a richly fruited wine with developed tannins and a long finish. The 2022 vintage has great potential for the years ahead.

Release date

Spring 2025

Alcohol

14% Alc./Vol



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