

Levantine 2024

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 2024 vintage was harvested in late August and early September.

Viniculture

Levantine 2024 is a blend of Cinsault (50%), Tempranillo (40%) and Cabernet Sauvignon (10%). This year brought us unexpected challenges and results – we started with a winter of unusually lighter snowfall and March and April were warmer than in previous years. May will however be the most memorable, characterised by a mixture of sunny and rainy days and the heatwave that followed in July accelerated sugar levels and brought on an earlier harvest. We applied strategic vineyard practices and precise fermentation methods which ultimately led to a harvest with wines displaying remarkable balance, richness and complexity – demonstrating resilience in the face of adversity, the challenges of nature and the situation in Lebanon.

Viticulture

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. Levantine is an unoaked wine; the grapes were fermented in concrete vats with temperatures of 27-29 degrees Celsius. Blending took place in the winter of 2024, then rested in vats until being bottled in April 2025.

Tasting Notes

A deep ruby coloured full bodied red, notes of red fruits, mulberry, cherry and blackcurrant, with a hint of plum and prunes. On the palate, there is a balance of red and black fruits; cherries, raspberries, with a dominance of mulberry and blueberry. A long after taste of black cherries with a velvety pleasant mouthfeel coming from soft tannins, followed by dark chocolate and savoury notes. A wine with big potential, which will pair well with grilled meats, Spanish cuisine and tapas, and hard cheeses.

Release date

Spring 2026

Alcohol

13% Alc./Vol



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