Domaine des Tourelles Syrah du Liban 2021

LDT0092021

Domaine des Tourelles

— Bekaa Valley, Lebanon

Lebanon's unique terroir produces a remarkable expression of Syrah. Lifted, elegant and with a distinct Mediterranean feel.

Production

The vineyards from which this Syrah is sourced are are between 20-25 year old and high in the Lebanese mountains of Western Bekaa (1,050m above sea level), ensuring fragrant aromatic fruit. The soils are gravelous with clay subsoils. Dry farmed, the grapes are hand harvested and fermented with indigenous yeasts. Vinification is traditional in concrete vats. After 10 days fermentation the wine is blended and then aged for 24 months in all new American oak barrels.

Tasting note

Fragrant and floral aromatics, fresh and lifted with layers of red cherries, raspberries and a touch of mountain herbs. Richly favoured and concentrated yet elegant with ripe plum, red berry fruit, cracked black pepper and spice on the finish which is full and profound.

Food Match

Delicious with highly seasoned meat and vegetable dishes.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Winemaker:
Faouzi Issa

Grape Varieties:
Syrah 100%

Suitable for:
Vegan

Bottle Barcode:
5-283026701198