



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Reserve Ammiq

Brand name: Cuvée

Vintage: 2018

PDO/PGI/TO: Red Wine of Lebanon – Bekaa Valley

Grape variety(-ies): 70% Cabernet Sauvignon, 15% Cinsault, 15% Carignan

Date bottled: May 2019

Winemaking Regiment: Two weeks natural fermentation in stainless steel tanks, aged in the tanks for 6 months, co-fermentation of the grapes.

Other notes for winemaking: Indigenous yeast, sulfur levels under organic recommendations.

Viticultural methods: Organic, not certified.

Vegan: Yes

Yields: 40 hl/ha

Trellising system: Goblets trained vines

Elevation: 1,000m above sea level

Soil: Limestone and clay

pH: 3.50 **Total SO₂:** 20mg/L **Alcohol:** 14.6% **Residual Sugar:** 2.0g/L **Total Acidity:** 3.70 g/L

Miscellaneous information: Reserve Ammiq's vineyards are located in one of the few remaining protected areas in West Bekaa, Lebanon, which was designated by UNESCO as a "biosphere reserve" in 2005. The Ammiq Wetland is Lebanon's largest freshwater reserve known for its unique biodiversity especially migratory birds.

For over four generations, vines are planted at 950 meters above sea level. We are dedicated to using sustainable farming practices, resulting in low yields. Grapes are hand-picked, destemmed and fermented using its own wild yeast.

Flavor of the wine: Dark fruit aromas of blackberry with notes of green bell pepper, spice and with high tannins.

Food/wine pairing: Grilled mixed meat (e.g., beef chunks, lamb chops, and kafta kebabs), Lebanese mezze (e.g okra / green beans stews, moussaka), fatoush salad.