

MASSAYA Gold Reserve 2012

\$52.50

* Suggested retail price



	Product code	10856929
	Licensee price	\$45.54
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Lebanon
	Regulated designation	Not applicable
	Region	Bekaa Valley
	Varietal(s)	Cabernet Sauvignon 50 %
	Varietal(s)	Mourvèdre 40 %
	Varietal(s)	Syrah 10 %
	Colour	Red
	Sugar	Dry
	Sugar content	1,4
	Closure type	Cork

ABOUT THIS WINERY

Massaya means twilight in Arabic. In Tanaïl, when the sun goes down, the sky turns purple. The vineyard is 1000 meters above sea level and enjoys an ideal climate. We do not know about frost or diseases of the vine.

The wine has been a Franco-Lebanese co-production since 1992. The partners are: Dominique Hébrard, owner of Bellefont-Belcier, Daniel and Frédéric Brunier of Vieux Télégraphe, Sami and Ramzi Ghosn from Tanaïl.

TASTING NOTES

A full-bodied wine distinguished by hints of toast, cloves and spices. Beautiful ageing potential. Enjoy decanted.

PRODUCTION NOTES

Conducted at our Tanaïl winery. Grapes are hand-picked, Conveyed in crates, and sorted twice, once by the bunch and a second time by the berry. They are fully destemmed, then undergo traditional fermentation for 18 to 24 months in oak barrels.

LOCATION: grapes grown on the hillsides of the Beqaa Valley at an altitude of 900 to 1 200 metres.

SOIL AND SUBSOIL: chalky clay.

VINE AGE: 50+ years.

MATURATION: in oak barrels for 1 - 2 years. Bottled without fining or filtration.

