



Chateau Musar

2020

LEVANTINE DE MUSAR

LEVANTINE BY MUSAR * BEKAA VALLEY, LEBANON



Levantine de Musar 2020 is the inaugural release of a unique blend of Cabernet, Cinsault and Tempranillo, hand harvested from Musar’s organic vineyards in West Bekaa Valley. The name refers to the wine’s source, the Levant, a region centered around modern Syria, Lebanon, Israel, Palestine, and Jordan. The 2020 vintage delivered red wines of taste and concentration rather than aromas and fragrances. The palate reveals fascinating tannins and depth while the nose is still shy but will develop over time.

VITICULTURE/VINIFICATION

Lebanon suffered a heat wave extending from 1st to 14th September, causing a rise in temperatures to an average 38 - 40°C / 100 - 104°F. Suddenly, what Musar had considered its most promising of harvests started to change. Harvesting of grapes became unusually random and began to be driven by soil types and sugar content rather than the usual varietal order. The Musar vineyards recorded a loss of 40% from forecasted quantities, the most affected grapes being Cabernet Sauvignon. In the cellar, this wine was fermented using native yeasts, aged in cement vats for one year and then bottled in Fall 2021.

TASTING NOTES

Beautiful blue red with a little bit of pink youth on rim. Very harmonious, balanced and elegantly fragrant wine. Almost like a great Beaujolais or other good Gamay. Good depth but not too intense. Nice deep fruit aromas but elegant. Touch of tannin on the finish. Elegant, great length and very good texture and great aftertaste. Lovely weight. Not intense of concentrated, which is a good thing. Just a beautifully, evocative wine. Delicious as is but no doubt a winner in food pairing.

TECHNICAL INFORMATION

VARIETALS:	65% Cinsault, 25% Tempranillo, and 10% Cabernet Sauvignon,
ALC:	14.5%
RS:	5.1 g/L
TOTAL ACIDITY:	4.1 g/L
TOTAL SULPHUR:	37 mg/L
PH:	3.45

