

Carignan

A VARIETAL WINE THAT
SHOWCASES A HERITAGE GRAPE



ABOUT

The Jesuits, who founded Château Ksara introduced Carignan, a Spanish grape that has found global fame in the Southern Rhone, the Languedoc and California, to Lebanon's Bekaa Valley in 1857. Since then, it has been the backbone of the wine industry and has been given profound expression by the Lebanese terroir. This wine is made from 60-year-old vines, grown in the West Bekaa Valley, where the climate is continental, at 1,200 meters on stony clay and limestone soil. The Carignan is a hardy, long-ripening grape that delivers body, freshness, lush flavours and texture.

GRAPE VARIETY

Carignan.

WINEMAKING

The Carignan is hand-picked, destemmed and pressed. Fermentation, initiated by wild yeasts, takes place in old concrete tanks built by the Jesuits, is carried out at a 22°C, with a skin contact period of 15 days before being vatted for 12-14 months prior filtration and bottling.

AROMAS & FLAVORS

The Carignan has a deep purple hue. On the nose, it offers intense red and black fruits with spice and garrigue aromas. The palate is fresh, full of blackcurrant, strawberries and plums fruit underpinned with spice, juniper and oregano. The finish is long and sustained.

PAIRING

With red meats, cold cuts, pasta and strong cheese. Serve chilled at 14-16°C

DRINKING WINDOW

The Carignan is meant for immediate drinking but can be cellared for up to five years.

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