

# Merwah

## Grape Varietal

100% Merwah.

Merwah is an ancient white grape, which is given profound expression by Lebanon's formidable terroir. It had been used in winemaking and arak production for centuries, and it is a grape with which the Jesuits who founded Château Ksara in the mid-18th century would have been familiar when they pioneered viticulture in the Bekaa Valley.

## Characteristics

The Merwah is a hardy, long-ripening grape that delivers body, flavour and texture with good acidity. Château Ksara's Merwah is made from 60-year-old vines, grown on pre-Phylloxera rootstock at 1,600 meters on sand and clay soil on bedrock. The climate is Mediterranean/Continental.

## Winemaking

The Merwah is hand-picked at an average yield of 35 Hl/Ha and whole-bunch pressed. Sedimentation and fermentation are carried out at a 16°C, with a limited period of skin contact and five days of fine lees aging. The Merwah is bottled after fining, stabilization and filtration and is at its best when drunk young.

## Taste

A pale-yellow wine with greenish reflections. On the nose, it offers intense citrus and white flowers with mineral notes. The palate is full of tropical fruit with undertones of guava, lime and summer melon, all balanced with fresh acidity. It has a good middle palate with a sustained finish.

## Serving

With Lebanese Mezze (appetizers), Goat Cheese, fresh fish and Shellfish. Serve chilled at 8 - 10°C.

