

# Farha

## CO-FERMENT OF APPLES AND GRAPES WHITE SPARKLING WINE

**Summary:** Coferment of Merwah and local apples

**Grape:** 80% Merwah, 20% Red Delicious Apples

**Farming:** Organic, **Yield:** 25 hL/Ha

**Region:** Wadi Annoubine, Lebanon, 1500m

**Climate:** High altitude, cool climate viticulture,  
Mediterranean climate

**Soil:** Sandy

**ABV:** 12.5%, **Sugar:** 2.6 g/L

**PH Level:** 4.4, **SO2:** 28 PPM

**Winemaking:** Hand harvested grapes and apples. Carbonic maceration for the apples and skin-contact for the grapes. Fermented and stored in stainless steel tanks. Ambient Fermentation with native indigenous yeast. Natural Malolactic Fermentation. Not fined or filtered. Minimal Sulphur added. Not disgorged.

