

Ward

**DIRECT PRESS
TEMPRANILLO ROSÉ W'NE**

Summary: Direct press Rosè

Grape: 100% Tempranillo

Farming: Organic, **Yield:** 30 hL/Ha

Region: Bekaa Valley, Lebanon, 1100m

Climate: High altitude, dry/hot summers in day, cool at night. Cold snowy winters.

Soil: Limestone and Red

ABV: 12.5%, **Sugar:** 2 g/L

PH Level: 5.0, **SO2:** 10 PPM

Winemaking: Hand harvested Tempranillo. De-stemmed and direct pressed into vertical hydraulic press. Fermented in neutral oak barrels and stored in stainless steel tanks. Ambient fermentation, natural Malolactic Fermentation. Unfined, unfiltered, minimal added sulphur.

