



Arc-En-Ciel 2019



Why Arc-En-Ciel? I distinctly recall making this wine for the first time. The weather that day was unsteady with heavy rain. I left the tasting room to stroll the grounds to plan my next course of action. As I took in the sea view from our winery, the sun emerged and a marvelous rainbow was in sight. It was then and there that I decided to name my rosé “Arc-En-Ciel”, French for rainbow. I saw it fitting as the rainbow’s hues of purple, red and pink suited the color of the wine. – Captain Habib Karam

Wine Type	Rosé wine
Grape Variety	Syrah, Cinsaut and Pinot Noir
Appellation	Jezzine, Southern Lebanon
Fermentation	100% in stainless steel, no Malolactic fermentation.
Maturation	Aged in stainless steel tanks.
Serving	Best served at 8 to 10°C.
Decanting	No decanting necessary prior to savoring.

Winemaking & Tasting Notes This pale colored press rosé satisfies the palate with its red exotic aromas, body and rich taste with plenty of zest. Only noble varietals with low yield are embodied in this wine; the Syrah aroma coupled with the freshness of the Cinsaut and the smoothness of the Pinot Noir complete the experience.

Food Pairing Pairs well with raw or cooked seafood, pasta, white meat and exotic salads.

Specifics

Alcohol %	12.5%
Total Acidity (sulfuric a./l)	5.9
Residual Sugar (g/l)	< 1