



Les Raretés Meksassi 2018



Why Les Raretés? From the womb of our efforts to diversify the taste of Lebanese wine, the selection of Les Raretés was born. It comprises varieties that are solely planted in Lebanon by Karam Wines; undoubtedly others will follow suit. Their scarcity earned them their name: **Les Raretés**. – Captain Habib Karam

Wine Type	White wine
Grape Variety	Meksassi (Indigenous grape of Lebanon – Jezzine Area)
Appellation	Jezzine, Southern Lebanon
Fermentation	100% in stainless steel, no Malolactic fermentation.
Maturation	Aged in oak barrels for 6 months. 100% new French oak.
Serving	Best served at 8-10°C.
Decanting	No decanting necessary prior to savoring.

Why Meksassi? Meksassi is an ancient versatile Lebanese grape associated with the Jezzine area where the Karam family have been farming grapes for generations and is often found wild, trained around the huge Jezzine oak trees.

Winemaking & Tasting Notes Knowing the potential of Meksassi, we vinified it to create a balanced wine that delivers aromas of green apples, citrus fruits and white flowers of Southern Lebanon. In the mouth, it presents excellent acidity combined with the Meksassi signature mouth feel and aromas of waxed honey and stone fruit, leading to a sustained finish. Meksassi can be drunk young although it has good aging qualities.

Food Pairing All types of seafood, exotic salads and raw fish.

Specifics

Alcohol %	13%
Total Acidity (sulfuric a./l)	4.7
Residual Sugar (g/l)	< 0.5