



## Noble Sweet 2015

**Why Noble Sweet?** We named this natural sweet white wine, made solely of Muscat, “Noble Sweet” after the Noble Rot which sets in some vintages exclusively on the western slopes of the Jezzine mountains, facing the Mediterranean sea. – Captain Habib Karam

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**Wine Type** Sweet white wine  
**Grape Variety** Muscat  
**Appellation** Jezzine, Southern Lebanon  
**Fermentation** 100% in stainless steel, no Malolactic fermentation.  
**Maturation** Aged in stainless steel tanks.  
**Serving** Best served at 8-10°C.  
**Decanting** No decanting necessary prior to savoring.

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**Winemaking & Tasting Notes** This late harvest wine is made from grapes handpicked berry by berry, after the first snow of the year, setting the ideal conditions to produce this naturally sweet wine. According to the climatic conditions of the vintage, noble rot can set and bring an additional complexity layer. Noble Sweet is a tribute to the continuous research in vinification techniques acquired over the years by Karam Wines.

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**Food Pairing** Can be enjoyed on its own, as a dessert wine or with foie gras, Blue cheese and the famous Lebanese dish of raw mouton or goat liver.

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**Specifics**

Alcohol %	13.5%
Total Acidity (sulfuric a./l)	4