



Les Raretés

Touriga Nacional 2017



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	Red wine
Grape Variety	Touriga Nacional (Portugal)
Appellation	Jezzine, Southern Lebanon
Fermentation	100% in stainless steel
Maturation	Aged in oak barrels for 6 months. 100% new French oak.
Serving	Best served at 15-17°C.
Decanting	Decant for a half hour prior to savoring.

Why Touriga Nacional? In Captain Karam's endless educational travels to winemaking countries and its different regions, he discovered Touriga Nacional. He found this varietal to be quite singular and thought it would thrive in the Jezzine terroir. Years after planting Touriga in Lebanon, numerous tastings confirmed the Captain's gut feeling.

Winemaking & Tasting Notes Expressiveness, aromatic diversity and good ageing potential drove us to plant the Touriga Nacional. Grown on 1,100-meter plots facing the Mediterranean, this low yield Touriga was vinified and aged in oak barrels for only six months to create a good balance of fruit, oak and to maintain soft tannins. In Lebanon Jezzine's terroir, it produces violet floral aroma, supported by blackcurrant, cherry and spice in the background. Silkiness on entry to the palate, noticeable structure and a burst of dark fruit culminating with rounded acidity and long lasting minerality.

Food Pairing Cured meat, medium steak, pasta with red sauce and roast beef.

Specifics

Alcohol %	14%
Total Acidity (sulfuric a./l)	4.1
Residual Sugar (g/l)	< 1