



Syrah de Nicolas 2013

Why Syrah de Nicolas? God blessed me with three children. My first born is Nicolas, named after my Father – God rest his soul and after whom this bottle was named. My son is known to have the purest heart and warmest personality. This Jezzine-grown Syrah emulates Nicolas' character: smooth tannins, full body and good longevity. – Captain Habib Karam

Wine Type Red wine
Grape Variety Syrah
Appellation Jezzine, Southern Lebanon
Fermentation 100% in stainless steel
Maturation Aged in oak barrels for 12 months.
70% new French oak, 30% American oak one wine
Serving Best served at 16°C.
Decanting Decant for one hour prior to savoring.

Winemaking & Tasting Notes The unique altitude terroir, at 1,300 meters, of the Jezzine valley has yielded a supreme Syrah that is handpicked, vinified and aged in oak barrels for twelve months. The result is a wine of a deep ruby red hue with notes of ripe fruits, supple and beautifully structured tannins, and lingering length. This profoundly pleasurable wine is suitable for ageing or present enjoyment.

Food Pairing All types of pasta, pizza, white meat and light cheeses.

Specifics

Alcohol %	13.2%
Total Acidity (sulfuric a./l)	4.3
Residual Sugar (g/l)	< 0.5