Les Raretés
Albariño 2023



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 varietals 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	Albariño (Spain)
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 10 - 12°C
Decanting	Optional decanting prior to savoring

Why Albariño?

In Captain Karam's endless educational travels to winemaking countries and its different regions, he discovered Albariño and realized instantly it would feel right in the damp high altitude, sea-breezed vineyards of Jezzine, where it can develop outstanding freshness and varietal definition.

Winemaking & Tasting Notes

After being handpicked and vinified, this wine is aged for a further six-months in oak barrels to develop a rounded structure and complexity to complement the grape's natural freshness. The result is a wine in which the exotic pineapple, passion fruit, oak vanilla and Williams pear aromas are in pleasing harmony with the mouth-watering acidity, reflecting the profound and ancient terroir of Southern Lebanon. Albariño can be drunk young and has good ageing potential.

Food Pairing

Pairs well with all types of pasta with white sauce, white meat, cooked fish or sushi

Specifics

Alcohol %	13.5%
Total Acidity (sulfuric a./l)	3.40
Residual Sugar (g/l)	1.40
pH	3.60

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