Arc-En-Ciel 2025



Why Arc-En-Ciel?

I distinctly recall making this wine for the first time. The weather that day was unsteady with heavy rain. I left the tasting room to stroll the grounds to plan my next course of action. As I took in the sea view from our winery, the sun emerged and a marvelous rainbow was in sight. It was then and there that I decided to name my rosé "Arc-En-Ciel", French for rainbow. I saw it fitting as the rainbow's hues of purple, red and pink suited the color of the wine. – Captain Habib Karam

Wine Type	Rosé wine
Grape Variety	Syrah, Cabernet Sauvignon and Pinot Noir
Appellation	Jezzine, Southern Lebanon
Fermentation	100% in stainless steel, no malolactic fermentation
Serving	Best served at 8 - 12°C
Decanting	Optional decanting prior to savoring

Winemaking & Tasting Notes

This pale colored press rosé satisfies the palate with its red exotic aromas (strawberries, cranberries, raspberries and fresh prunes), body and rich taste with plenty of zest. Only noble varietals with low yield are embodied in this wine; the Pinot Noir's red fruit aromas coupled with the Cabernet Sauvignon's freshness and the smoothness of the Syrah complete the experience.

Food Pairing

Pairs well with raw or cooked seafood, pasta, white meat and exotic salads

Specifics

Alcohol %	13.5%
Total Acidity (sulfuric a./l)	3.70
Residual Sugar (g/l)	0.30
pH	3.23

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