Syrah de Nicolas 2020



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, cassis, licorice and supple, 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 %	13.5%
Total Acidity (sulfuric a./l)	4.30
Residual Sugar (g/l)	2.50
pH	3.42

Review

(TC) Jancis Robinson – 17 / 20 points (Superior) for Vintage 2019

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