

THORMAN HUNT

EST. WINE SHIPPERS 1978

Massaya, Beqaa Valley

Massaya Gold Reserve Red



Grower

Massaya is run by brothers Sami and Ramzi Ghosn in partnership with Frédéric and Daniel Brunier from Domaine du Vieux Télégraphe and Dominique Hebrard, formerly of Château Cheval Blanc. Located in the fertile Beqaa Valley, at an altitude of 1000 metres above sea level. At these Tanail vineyards the slopes are protected by Mount Lebanon and the Anti-Lebanon mountains. Free of frost and disease the Beqaa Valley enjoys a unique climate with long gentle summers, wet winters and an average temperature of 25°C, perfect for viticulture. More recently they have developed vineyards in the more extreme, mineral areas of the Beqaa valley, moving onto hillside sites to the North East (Ras Baalbek) and North West (Hadath Baalbek), as well as further north of Baalbek. These vineyards are planted with Grenache and Mourvèdre for the red wines, and Obeidi, Clairette, Sauvignon Blanc, Chardonnay and Vermentino for the Massaya white.

Vineyards

LOCATION: grapes grown on the hillsides of the Beqaa Valley at an altitude of 900 to 1200 metres. AREA: 12 acres. SOIL AND SUBSOIL: chalky clay. VINE AGE: 50+ years.

Vinification

VINIFICATION: conducted at the Tanail winery. Grapes are hand-picked, conveyed in crates, and sorted twice, once by the bunch and a second time by the berry. They are fully destemmed, then undergo traditional fermentation for 18 to 24 months in oak barrels. MATURATION: in oak barrels for 1 - 2 years. Bottled without fining or filtration.

Style

A full-bodied wine distinguished by hints of toast, cloves and spices. Beautiful ageing potential. Enjoy decanted.

Grape varieties:

Cabernet Sauvignon 50%,
Mourvèdre 40%, Syrah 10%.

Vegetarian: Yes

Vegan: Yes

Bottling options: 75cl

Closure: Cork

