THORMAN HUNT

EST. WINE SHIPPERS 1978



Grape varieties: Cinsault 100% Vegetarian: Yes Vegan: Yes Bottling options: 75cl Closure: Screw cap

Massaya, Beqaa Valley

Massaya Rosé

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 Tanaïl 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 above sea level. AREA: 19 acres. SOIL AND SUBSOIL: chalky clay. VINE AGE: 30 years on average.

Vinification

VINIFICATION: conducted at the Tanaïl winery. Grapes are hand-picked and conveyed in crates. Direct pressing with a pneumatic press, static settling, and fermentation in stainless-steel vats. Bottling at 8 months.

Style

A gorgeous strawberry colour, with aromas of red berry fruits and subtle spice. Beautiful freshness thanks to vineyards' altitude. Best enjoyed within 2 years of release.

