

# **Bretèches rouge 2020** - Vin de la Bekaa

## **RED WINE**



### **CLASSIFICATION**

**BEKAA VALLEY** 

### **VARIETALS**

Syrah, Cinsault, Cabernet Sauvignon, Tempranillo

### HARVEST PERIOD

Harvest by hand in August

### **AREA OF ORIGIN**

**BEKAA VALLEY- LEBANON** 

### **ABV**

14% by Volume

### **AVAILABLE SIZES**

750ML

#### SOIL TYPE

Limestone clay, silty clay. 30-year-old vines spread over 22 handharvested hectares

### PRODUCTION METHOD

Alcoholic fermentation and maceration takes place in thermo-regulated stainless-steel tanks for 1 to 3 weeks. Malolactic fermentation takes place in concrete tanks. Maturation at the château for at least 24 months.

### SENSORY ANALYSIS

Les Bretèches is a quintessential Lebanese wine, marked by Cinsault, which has been growing in the Bekaa Valley for more than a century. A hearty, earthy red, rich fruit, and spicy notes. With a finely spiced nose of blackcurrant and cherry, it reveals silky tannins and generous red fruit flavors.

### **FOOD PAIRING**

Pairs well with meat and game dishes, as well as seasoned cheeses and Lebanese mezze.

### **SERVING TEMPERATURE**

Serve fresh at 64°F.



CASES PER PALLET 70 CASES PER LAYER

CASES PER LAYER

BOTTLE PER CASE

CASE WEIGHT

35lb CASE DIMENTIONS

(19/12/6.5) Inches BOTTLE TYPE

> Bordelaise UPC CODE

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