



Obeideh

~ 2012 ~



Pale yellow to green.



Buxus, lemon with great minerality in the nose.



Harmonious and fresh in the palate, with recognizable hints of brioche and smoked notes in the after taste.



100% Obeideh (iconic local Lebanese variety)



Fermented in stainless steel tanks, and aged in French oak barrels for 6 months.



Good aging potential from 5 to 6 years.

Goes well with fish sauce, chicken, and white meat.