

# Merwah

LEBANON'S ANCIENT INDIGENOUS GRAPE



## ABOUT

Merwah is an ancient white grape that has been used in winemaking and arak production for centuries. It is also the grape with which the Jesuits, who founded Château Ksara in the mid-18th century, would have been familiar when they pioneered viticulture in the Bekaa Valley. A hardy, long-ripening grape that delivers body, flavor, texture with freshness. Château Ksara's Merwah is made from 60-year-old vines, grown on pre-Phylloxera rootstock in the North Lebanese, sea-facing village of Douma at 1,600 meters on sand and clay soil on bedrock.

## GRAPE VARIETY

Merwah

## WINEMAKING

The Merwah is hand-picked at a low yield and whole-bunch pressed. Sedimentation and fermentation are carried out at a 16°C, with a short period of skin contact and five days of fine lees aging.

## AROMAS & FLAVORS

A pale-yellow wine with greenish reflections. On the nose, it offers intense citrus and white flowers with mineral notes. The palate is full of tropical fruit with undertones of guava, lime and summer melon, all balanced with fresh acidity. It has a textured middle palate with a sustained finish.

## PAIRING

With salads and seafood. Serve lightly chilled.

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