



## IRIS DOMAIN

IRIS DOMAIN is a wine of passion: an all-estate biodynamic producer of limited quantity, micro-cuvée wines. Carefully tended at an elevation between 1,000 and 1,200 meters, our vineyard covers just under 5 hectares of clay loam and limestone terraces near the villages of Btalloun & Bhamdoun.

Named after the rare & endangered Iris Sofarana flower, which is endemic to Mount Lebanon, a portion of the sales proceeds of each IRIS DOMAIN bottle is applied towards re-establishing our stunning mascot in its original habitat on Mount Lebanon.

### STYLE

The wine has dense dark forest fruit aromatics with hints of spice. On the palate, the wine is bursting with fresh raspberries, cherries and stewed plums, with a velvety soft texture and layers of vanilla and subtle oak.

### TECHNICAL INFO.

Varieties/Blend	Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah.
Fermentation	Stainless steel.
Cooperage	18 months in seasoned French (90%) & American oak (10%)
Alc/volume	14.5%
Total Acidity	36 mg/l
pH:	3.4
VA	0.9 g/l

*Here's what the local critics had to say:*

"Deep purple hue. Nose of bell pepper. Lots of black fruits in the mouth and lovely soft tannins. The finish is memorable and sustained. Production is small, but it is operations like this that will come to define the future of Lebanese wine". *Michael Karam, author of Lebanese Wines*

"The beautiful, black, refined and slender bottle bodes well for the wine's elegance. But no matter the bottle, when one can smell, taste then drink the complexity of the fruits and spices, the softness of the tannins and the surprising length on the palate." *Salim Hleiwa, Wine Expert & Owner of The Hangout restaurant.*

"A rising star in the Lebanese terroir with a pleasant & balanced intensity stemming from limited production but limitless care & attention for detail." *Taste & Flavors Magazine.*