# **ATIBAIA**

## **WINERY**

Atibaia is a family craft winery located in the mountains of Smar Jbeil, overviewing Batroun. The smallest in Lebanon, it is dedicated to producing one red wine and one white wine, in limited quantities. The winery makes its home in a 17th century rustic house with lush surroundings.

#### **VINEYARDS**

Our own vineyards are spread throughout the Batroun area, with altitudes stretching from 400 to 600 meters and over a mosaic of terroirs. They are lovingly cared for by our team, mainly family members, and every single detail is rigorously controlled. The 5 hectares of vineyards have three distinct soils type:

Smar Jbeil Alluvial plateau

Mrah el Zayat Terraced slopes gravel and clay

Mrah Chedid and Jran Terraced calcareous clay

#### WINEMAKING

Manually harvested, only the most qualitative grapes are selected in the vineyard, then sorted twice, including once on a vibrating table.

Vinification is thermo-regulated in stainless-steel tronconic tanks, with limited extraction. After the malolactic fermentation, the wine is matured in 225 and 400 liters French oak casks.

### **WINEMAKER TASTING NOTES**

Nothing beats the strength of softness, Atibaia 2014 imposes itself sometimes by its finesse sometimes by its power. A subtle nose of dried fruits, spices and fresh tobacco lets you imagine the richness of our land. Tannins present but melted with slightly woody notes, caress your taste buds, and envelop you with its velvet charm.

#### **SERVING**

Best companion for red meats, cheeses and why not enjoy it all alone.



Vintage	2014
Region	Batroun
Altitude	400 to 600 m
Blend	55% Syrah, 38% Cabernet Sauvignon, 7% Petit Verdot
Density/ha	3500 vines/ha
Bottles produced	12,000 bottles
Alcohol Level	15%
Cooperage	French Oak, 35% new, 65% one wine
Barrel Ageing	14 months
Aging Potential	12 to 15 years