



Soil Mostly clay and limestone with a few sand and gravel parcels

Vineyard Area 50 ha (40 ha planted with red varieties)

Density 4,000 vines/ha

Yield 45hl/ha

Sun Average 300 days per year

Irrigation None

Altitude 900m-1,200m

Average age of vines 15 years

Red varieties Cabernet Sauvignon, Cinsault, Grenache, Merlot, Mourvèdre, Syrah, Tempranillo

White varieties Chardonnay, Clairette, Sauvignon Blanc

Harvest (September-October) manual with double grape selection process

Of the Lebanon wineries, Massaya is the hippest*

Like the Classic, Massaya is young at heart. Massaya is a story about people and memorable encounters; the Massaya success story lies in consistently meeting the expectations of today's wine lover, not only with the quality of vintages, but in the attitude to life and living. The vineyard restaurant on the Tanail Property has become the destination of choice for those who want to experience the new Lebanon and the new face of its Bekaa Valley wines in an atmosphere of fine food, good company and, naturally, Massaya.

*New York Times 16.10.2005

Massaya
Classic

CLASSIC RED

Blend 60% Cinsault, 20% Cabernet Sauvignon, 20% Syrah

Vinification and ageing is traditional; gentle color and tannin extraction using temperature controlled stainless steel tanks coupled with manual *pigeage* follows careful grape selection at the vine and then again at the cellar. The wine is kept eight months in concrete vats to develop suppleness while preserving the fruity taste before bottling and release in June

Massaya Classic is a vin plaisir, an easy-going wine for all occasions. It has a strawberry hue with cherry reflections and an aromatic nose reminiscent of raspberries and other summer fruits. The aromas are spicy and subtle. It is both generous and light, round and easy to drink. Supple in the mouth, it has a fresh and fruity finish.

CLASSIC WHITE (Clairette & Sauvignon Blanc) and ***CLASSIC ROSÉ** (Cinsault & Syrah) both possess the same accessible character

* The juices of perfectly ripe Cinsault and Syrah grapes are, following gentle *fouillage*, left in contact with the skins for a few hours to achieve just the right shade. Fermentation under low temperature in stainless steel allows for optimum aroma and *bouquet*

Release for both Classic White and Classic Rosé is in plenty of time for summer drinking, on March 21st, Lebanon's Mothers' Day