

Le Colombier 2013

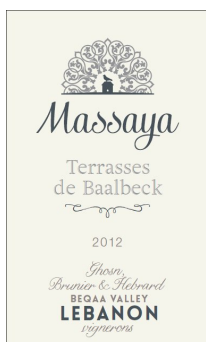
NEW WINE

The blend: 35% Cinsault, 35% Grenache, 15% Syrah and 15% Tempranillo.

This new wine replaces the Classic red. The wine is named after the dove cote on the Tanail property, where the doves return to nest each year.

The grapes come from vines that are 40 years old on average, planted on chalky clay hillside sites in the Beqaa Valley at altitudes of 900-1,200 metres above sea level.

The hand-picked grapes are sorted on tables and fully destemmed. The wine is then fermented in stainless steel tanks for 20-30 days, then matured in vat for one year. The wine is lightly filtered before bottling.



Terrasses de Baalbeck 2012

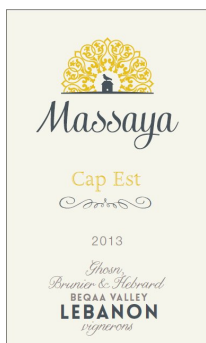
NEW WINE

The blend: 55% Grenache, 30% Mourvèdre and 15% Syrah.

This new wine replaces the Silver red.

The name relates to the vineyards that Massaya has developed in the foothills of Mount Lebanon in the Hadath Baalbeck area, overlooking Baalbeck and its Roman temple to Bacchus. The altitude here is more than 1,000 metres above sea level. The soil is chalky clay.

The vines are 20 years old on average. The hand-picked grapes are sorted on tables and fully destemmed. The grapes are vinified for 20-30 days in temperature-controlled oak vats, and the wine was matured in oak foudres for 20-22 months before being bottled.



Cap Est 2013

NEW WINE

The blend: 50% Grenache and 50% Mourvèdre.

The grapes for this new wine are grown on the hillsides in the most north-easterly portion of the Beqaa Valley at 1,200 metres above sea level, in the Ras Baalbeck area. It is an arid and continental environment, where Mount Lebanon and the Anti-Lebanon Mountains meet. The soil is chalky clay.

The vines are 18 years old.

The hand-picked grapes are sorted on tables and fully destemmed. They are vinified for at least 30 days in temperature-controlled oak vats.

The wine was matured in oak foudres for 22 months before being bottled, unfiltered.



Gold Reserve Red 2010

The blend: 50% Cabernet Sauvignon, 40% Mourvèdre & 10% Syrah.

The vines are 20 years old on average, and planted at 900-1,200 metres above sea level.

The hand-picked grapes were sorted on tables and fully destemmed. Fermentation took place in stainless steel tanks or wooden vats, depending on the variety. The wine was aged for 18 months in French oak barriques, then blended a few months before being bottled, unfiltered.



El Massaya Arak

Made from white Obeidi grapes and uncrushed green aniseed, this arak is triple distilled in vinewood-fired pot stills, then matured for 12-18 months in old clay jars for an average of two years.

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