Massaya Newsletter, March 2019





◆ Beqaa Rains & Massaya Minerals Make A Tonic Water For The Wines ◆

Our vines in the Beqaa needed plenty of rain at the start of this year – and we got even more than we were hoping for. February was very wet with storms at the end of the month that must have restored groundwater levels after five years of drier winters.

Luckily, we had finished most of the pruning before the storms as well as making adjustments to the nutrients in some vineyard soils where, back in July last year, we had detected that levels were getting too low for good growth.

Taking account of the color of the leaves and the size of the shoots we marked the trunk of each vine with a coloured tape according to three criteria: lack of iron, lack of nutrients and cracks in the soil.

Then in February this year, we went back to the vines and added the supplement that each plant required. In certain cases we buried iron, in others we spread natural manure, and in others we just added a layer of compost produced by Massaya from our organic and vegetal waste. Then we hoped for rain to dilute the nutrients and carry them to the roots. Well, our wishes were fulfilled and we must wait for the harvest in August and September to fully assess the success of these adjustments.

Meanwhile, February has also been busy with the visit of our two partners from France. Frederic Brunier came to assist us in pruning and then we welcomed Daniel Brunier mainly to blend the red wines produced in 2018 and to prepare for harvest 2019. At this stage, we can say with confidence that the 2018 wines will be among the best vintages we have produced.

Across the labels, we had the juices for a blending that respected the personality of each wine. Cap Est with its minerality and finesse, Terrasses de Baalbeck with its rusticity and the yummy Colombier. The blending process is not all that difficult because each label reflects a terroir (Ras Baalbeck for Cap Est and Haddath Baalbeck for Terrasses de Baalbeck) and the blend proportions are by now familiar. But improving the finesse of the wines requires fine tuning that comes with small adjustments here and there. This takes place each year at the laboratory of Tanaïl Property where the silence of deep concentration is only broken by the familiar sounds of wine tasting and of fountain pens scratching the sheets of notes. After four hours' careful work we were ready to brief the team at Tanail with instructions for harvest 2019.

Then we left the Beqaa storms and spent a comfortable weekend at Faqra where we tasted lots of wines discussed winemaking, kitchen improvements, the upcoming resident program, distribution and in general reviewed the positive changes that Massaya has seen during the last two decades.

We asked Daniel Brunier (a partner in Massaya since 1998 and owner of le Vieux telegraphe at Chateauneuf du Pape) to give his assessment of the 2018 wines:

"In general the 2018 Massaya reds have a freshness and a very specific elegance; lots of fresh fruit, a nice power without heaviness, the tannins are present and well balanced giving a beautiful dimension to the entire range. A particular note for Terrasses de Baalbeck and Cap Est where we can feel a nice salinity which adds a new layer of elegance and depth to the vintage."

Regarding Massaya Faqra, Daniel said:

"At each visit we feel the soul of the place has become more and more polished with new details and precision in the kitchen with decorations that reflect a relaxed, atmosphere worthy of the warm layout. The combination of snow, restaurants and winery makes it a unique experience."

This is the release program for Massaya reds: Colombier 2018 will be on sale from June 2019 Terrasses de Baalbeck 2018 will be bottled in 2020 Cap Est 2017 will reach the market during 2019 while vintage 2018 is due to be released in 2020

We are proud that all the fruity wines are hitting the market as soon as bottled and the average aging of Cap Est and Terrasses de Baalbeck is two years. Furthermore, we have finalized our plans for expanding the winery in the Beqaa not simply to increase the volumes but as a way of increasing the aging capacity of the winery now that our aged wines have increased in volume.

✤ Life at Massaya ◆



Massaya Blanc 2018

Fermented in the Massaya Faqra winery at 1700m with most grapes from vineyards above 1000m. All grapes were sorted by hand with 90 percent fermented in oak. The wine has a good balance,



A groovy night at Massaya Faqra!

Come and hear the Three Town Jazz Trio playing at the Fireplace restaurant on **Saturday March 23**.

The food will be served in a delicious

nice structure and satisfying finish.

Massaya Rosé 2018

Fermented at Massaya Tanaïl with grapes from the Beqaa Valley. 90 percent of fermentation in concrete vats. Grapes were sorted by hand before a gentle pressurage. A mono cépage produced a wine that features structure before aromatics and elegance.

Learn More

Massaya buffet. For more details about the menu, <u>click</u> <u>here</u>.

Jazz lovers will enjoy the buffet, served from **8 to 9:30 PM**. After 9:30 the regular menu a la carte will be served at the **Fireplace**.

The action's at the Fireplace!



Faqra Nearby Attractions *



On your way to the Mountains, at 300m altitude, 30 minutes to Massaya Fqra (1700m):

• Jeita Grotto: Jeita Grotto is one of the wonders of the natural world. A spectacular system of limestone caves and chambers 18km north of Beirut, it is the jewel of tourism in Lebanon. Visitors can take a magical guided boat trip between the two main caves and also have the option of a walkway in some places. The caves have the world's longest stalactite of 8.2 metres.

There is a visitor centre with information, shops and restaurant. From here it is 30 minutes to Massaya Faqra on the main road that takes you from the coast to the mountains. +961 9 220 840/1/2/3 <u>http://jeitagrotto.com/</u>

Walking distance from Massaya Faqra:

- Natural Bridge: The natural bridge was carved over the centuries by wind and water. The 38 metre bridge, at 1300 metres, is so perfect it is hard to believe it was created by nature. From Massaya Faqra it is a pleasant 5 minute trek.<u>http://middleeast.com/faqra.htm</u>
- Roman Temple: The temples of Qalaat Faqra at 1550 meters are among the most extensive Roman ruins in Lebanon. The site is dominated by a huge tower 15 meters square, which originally had a third story and a pyramidshaped roof. This awesome site is 10 minutes from Massaya Faqra. http://middleeast.com/faqra.htm
- **Bike renting:** To tour the area, there are rental bikes 5 minutes from Massaya Faqra

Nearby, less than 15 minutes by car:

- Chabrouh Dam: The Faraya-Chabrouh Dam was completed above the village of Faraya in 2007 to create a reservoir of water for irrigation and to supply villages in the area. 15 minutes by car from Massaya Faqra. https://en.wikipedia.org/wiki/Chabrouh_Dam
- *Mar Charbel:* Mar Charbel is a 24m high statue erected on Faraya's Mount of the Cross as a towering monument to Saint Charbel. This dramatic figure stands on a mountain top and is 15 minutes from Massaya Faqra by car. https://blogbaladi.com/mar-charbels-24m-long-statue-installed-on-farayas-mount-of-the-cross/
- ATV: Off-road thrills as you venture through Lebanon's most stunning scenery. All Terrain Vehicle (ATV) and Utility Task Vehicle (UTV) tours for families, beginners, and experienced riders.

https://www.tripadvisor.com/Attraction_Review

<u>Winter</u>

• Mzaar Ski Resort: Regarded as the Middle East's largest ski resort,

Mzaar has 25 chairlifts, 50 runs and 100km of ski terrain. Skiing ranges between heights of 1850 metres at Mzaar-Kfardebian to 2465 metres on the peak above Mzaar. On the top of Mzaar slope there is a view over the Beqaa valley, Mount Hermon and the Anti-Lebanon range and other peaks. Coastal towns and Beirut can be seen on clear days.10 minutes from Massaya Fagra. +961 70 103 222 http://mzaarskiresort.com/

- Faqra Ski Resort: Faqra resort, known as Faqra Club, is one of the world's first private ski clubs. It has 4 chairlifts between heights of 1765 metres and 1975 metres. 10 minutes away from Massaya Faqra.+961 70 103 222 https://www.skileb.com/ski-resort/faqra/
- Snowmobile: Thrilling adventures through Lebanon's most stunning scenery.
- Snowshoes raquette, cross-country skiing and nordic skiing: Great opportunity to make your way on foot across Lebanon's stunning snowscape.

Nearby Restaurants

- Chez Michel: Traditional Lebanese restaurant with indoor and outdoor seating. 2 minutes from Massaya Faqra.+961 9 300 060 http://www.nogarlicnoonions.com/chez-michel-restaurant-faqra/
- Kalaat Fawaz: Traditioal Lebanese menu, indoor and outdoor seating.
 2 minutes from Massaya Faqra.+951 9 323 061
 https://www.zomato.com/beirut/kalaat-fawaz-faora-kfardebian-kesserweir
- Fawzi: Well regarded restaurant with indoor and outdoor seating. 8 minutes from Massaya Faqra.+961 3 406 575 http://www.nogarlicnoonions.com/restaurant-fawzi-back-for-some-goodlebapese-food/
- Aand Shaker: Popular traditional restaurant with indoor and outdoor seating.
 8 minutes from Massaya Faqra +961 9 341 800

<u>https://www.zomato.com/beirut/aand-shaker-faqra-kfardebian-kesserwein</u>

Al kanater: Selection of traditional Lebanese dishes, indoor and outdoor seating. 10 minutes from Massaya Faqra +961 9 300 818
 https://www.zomato.com/beirut/al-kanater-restaurant-faqra-kfardebian-kapaparaein

Hotels ranked by distance

- Terre Brune: Provides spacious, contemporary rooms +961 9 300 060
 https://www.booking.com/hotel/lb/terrebrune.html
- Urban Faqra: Charming hotel +961 9 341 541
 https://www.booking.com/hotel/lb/urban-faqra.html
- Montagnou: An alpine experience +961 9 341 441
 http://www.montagnou.com/HOME.html
- Faqra Club: A club house hotel +961 9 300 601 www.faqraclub.com
- Faraya Village Club: A hotel in a charming village +961 9 320 666 www.farayavillageclub.com
- Intercontinental: Ski resort hotel by the ski slopes +961 9 340 100
 https://www.booking.com/hotel/lb/intercontinental-mzaar-lebanon-mountain-resort-spa.html
- *Eleven Hotel:* Boutique hotel +961 9 341 741 <u>https://www.beirut.com/l/25987</u>

Monday & Thursday lunch Friday & Saturday lunch and dinner Sunday Salad Bar & a la carte till 4:30 pm **SUNSETBAR** Open Friday, Saturday & Sunday, from 4:30 pm **THE POND GARDEN - r**eopens June 2019

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