



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

Two nations, one wine

Massaya

"Twilight" is the brainchild of two dynamic Lebanese brothers who have harnessed the potential of their fabulous *terroir* to the know-how of two French wine-making dynasties. Since Biblical times, Lebanon has been acclaimed for its prized Bekaa Valley wines. Today, this *bijou* winery, with its clay-limestone vineyards, nestled between the mountains and the Mediterranean at more than a thousand meters, produces a range of unique wines that captures the spirit of the Levant.

Massaya
GOLD RESERVE
GOLD RESERVE

Blend 50% Cabernet Sauvignon, 40% Mourvèdre, 10% Syrah
Vinification is done in stainless steel tanks, followed by two years ageing in new French oak casks (*barrisques*) before release. It is bottled with neither fining nor filtration
Ageing Potential The Gold Reserve has the structure, balance and concentration of tannins that makes it perfect for putting down
Release Two years after harvest, on November 22nd, Lebanon's Independence Day
Average production 12,000 bottles

The purple look is deep and intense, with garnet-red reflection. The nose is clear and powerful with under-wood scents. This is a full-bodied pulpy wine with aromas of sandalwood and incense.