



✦ Creativity Fuels Optimism ✦

For the last 7 years, we have been managing the restaurants in Faqra and I would like to thank all of you who encouraged us along this outstanding journey rich with sharing and progressing. Lately, we felt that the operation needed new blood, a new look, and renewed energy, especially since management should be very acute and timely.

We are very happy to partner with the Gathering to develop new synergies for the Wine Resort on the peaks of Mount Lebanon. For those familiar with the local restaurant scenery, Found'd, the mother company of the Gathering, does not need an introduction... By outsourcing our hospitality activities in Faqra, Massaya decided to focus on its core businesses, vineyards, arak, wine, and namely at Faqra the vineyard expansion, the harvest, the Boutique, the winery tours, and the wine tastings.

The timing is perfect as the harvest countdown is on. After a winter that was short with precipitations, the vines are in good shape with very limited oidium risks as humidity is mild even at Faqra heights. For those who are not familiar with Lebanon's exceptional vine conditions, mildiou is not a real risk and the farmers in

Lebanon seldom complain because of hail or rain.



The Beqaa is a grape paradise and every harvest is a clear reminder that organic grapes are much easier to grow in regions where you can rely on nature to make magic with very limited human interventions.

The “laid back” experience at Tanaïl and at Faqra is progressing, we did not plough between the vine rows but bent the weed to create a cushion of vegetation on top of the soil to protect it from direct sunshine and shield the wildlife. The vines seem to be growing at a slower pace but it is too early to say if we will be able to stretch the vegetative cycle and delay the harvest, conclusions are still premature. But the doves on the properties are loving it as they can nibble all day between the vine rows.



No green harvest is required this year as yields are fine with more promising results in Ras Baalbeck for our Cap Est label and slightly below average in the Terrasses de Baalbeck region. The low temperatures and wind in spring did the work especially for the late harvest varieties such as Clairette....

In July, harvest preparations are at full steam, the team is busy bottling, blending the 2020 reds and the weekly checking of the vineyards is now a ritual with regular adjustment tasks to steer the grapes towards the finish line.

I can't end this bulletin without an update on the political, economic, financial, social, and health situations that are in pure disarray in Lebanon but the humanity and solidarity in this country are awesome and the creativity of the new generation is just stunning, remains, the pain and the brain drain, as many friends, family members are leaving the country. But grief in the past fueled our exceptional diaspora before becoming the backbone of our resilience, the ambassador of our values, and the emulator of our education. Our Diaspora is the vaccine that protects Lebanon's identity and, wine is the cure!



Behind the Gathering



Found'd group, formerly known as Skateboard, was launched in 1979 as a startup skateboard business by prominent entrepreneur - Nagib Zeidan. Today the group operates 3 restaurants, fashion boutique Santiago and Wine Cellar Terroirs-Y-Seleccion. Firmly established as a leader in hospitality, and trotting the globe on a quest for the latest innovations, top taste experience, and hottest concepts, Found'd group firmly adheres to the highest standards with over 100 employees, and fronts every vogue happening in the country.

✦ **Massaya Blanc 2020** ✦



Some search in a white wine for fruitiness, freshness, and exotic aromas, at Massaya we search also for another dimension called minerality and saltiness. Of course, both approaches are totally respectable and fine. However, we realized from early stages that such personality requires us to increase our efforts in the vineyards and to stick to organic and even biodynamic ones, and rely in the winery on oak containers and indigenous yeast for an improved maturation. Clearly, during the last 6 years, our efforts are showing in the glass and we are pleased with the release of the Blanc 2020 harvested and matured at Massaya Faqra. Cheers to all, and we cross our fingers for harvest 2021!

JULY SCHEDULE

MASSAYA BOUTIQUES:

Safe home deliveries from Monday till Friday

Daily winery tours and tastings, 10:00-17:00pm

RESTAURANTS - THE GATHERING:

Open everyday for lunch and dinner

Massaya wines and arak inquiries:
marketing@massaya.com
massaya.com

Hospitality inquiries:
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