



Name of the Wine: ISHTAR

(Code: ICH)

Color: Red

Grapes: Syrah 60%, Cabernet Sauvignon 40%

Soil: calcareous clay, ironstone

Harvest: picking and manual sorting

Vinification type: Vinification for 25 days at a temperature between 22 & 26 degrees

Breeding: Syrah, 12 months in French oak barrels grained 80% and American oak 20%, Cabernet Sauvignon and Merlot in Stainless steel tanks

Optimal tasting: 7 years

Bottle: Vintage 75 cl

Cork: 44x24

Box: 12 & 6 bottles lying

14% VOL

Tasting: intense color, ripe fruit nose, soft tannins, mouthfeel

Serving temperature:16 °C

Gastronomic alliance: pasta, meat, salads, cheese...

Oenologist: Hisham Geagea