

Chateau Oumsiyat Assyrtico
Chateau Oumsiyat
Lebanon - The Bekka Valley

Subtle aromas of white fruits and flinty mineral notes are framed by a delicate floral character. Linear on the palate with a wonderfully refreshing and mouthwatering finish.

RS: 2g/L

Specifications	
Varietals	95% Assyrtiko and 5% Sauvignon Blanc
Soil type	calcareous clay panted at 1000 meters above sea level
Vinification	The grapes were carefully selected to ensure the healthy and ripe fruit was vinified and then gently pressed. The must was racked and cool fermented in stainless steel tanks at controlled temperatures of 14 to 16°C, with selected yeasts. The wine delivers a crisp, fresh style as it did not go through malolactic fermentation. It was lightly filtered prior to bottling.



Codes, Weights and Measures

UPC	5 285006 630146
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	TBD
Case Weight	32
Cases/Pallet	28
Layers/Pallet	14
ABV	12.50%
SRP	\$ 22.99 USD 750mL Bottle