

Chateau Oumsiyat Cabernet Sauvignon

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Lebanon - Mount Lebanon

Classic Cabernet Sauvignon with dark berries dominance mixed with tobacco and chocolate aromas. Concentrated tannins, balanced with good acidity and persistence finish.

RS: 2g/L

Specifications

Varietals	100% Cabernet Sauvignon
Soil type	sandstone clay planted at 1200 meters above sea level
Vinification	The fruit was carefully sorted to ensure only healthy, ripe grapes were vinified. Traditional fermentation took place in stainless steel tanks at controlled temperatures of 28°C, with remontage or pump overs took place periodically to oxygenate the wine and extract tannins. Pigeage or punching down of the cap also took place. A long post-fermentation maceration took place to extract color, flavor and impart structure to the wine. The wine was gently filtered prior to bottling.



Codes, Weights and Measures

UPC	5 285006 630283
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	TBD
Case Weight	32
Cases/Pallet	28
Layers/Pallet	14
ABV	14.00%
SRP	\$ 22.99 USD 750mL Bottle