

ATIBAIA

WINERY

Atibaia is a family craft winery located in the mountains of Smar Jbeil, overlooking Batroun. The smallest in Lebanon, it is dedicated to producing one red wine and one white wine, in limited quantities. The winery makes its home in a 17th century rustic house with lush surroundings.

VINEYARDS

Our own vineyards are spread throughout the Batroun area, with altitudes stretching from 400 to 600 meters and over a mosaic of terroirs. They are lovingly cared for by our team, mainly family members, and every single detail is rigorously controlled. The 5 hectares of vineyards have three distinct soils type:

Smar Jbeil	Alluvial plateau
Mrah el Zayat	Terraced slopes gravel and clay
Mrah Chedid and Iran	Terraced calcareous clay

WINEMAKING

Manually harvested, only the most qualitative grapes are selected in the vineyard, then sorted twice, including once on a vibrating table.

Vinification is thermo-regulated in stainless-steel tronconic tanks, with limited extraction. After the malolactic fermentation, the wine is matured in 225 and 400 liters French oak casks.

WINEMAKER TASTING NOTES

When the alliance between Cabernet and Syrah is perfect, we can call it "The Force of Sweetness". This is exactly the case with the 2016 vintage. The spicy peppery notes of the first bouquet give way to ripe fruit and tobacco. Scents of sweet spices and cinnamon pile up and follow one another. In the mouth, the first sensations are velvet giving way to well-coated tannins, has a well-melted wooding and a harmonious and suave finish.

Decanted it for half an hour, this vintage will not leave you indifferent.

SERVING

To be enjoyed with a good steak or good red meat.



Region	Batroun
Altitude	400 to 600 m
Blend	55% Cabernet Sauvignon, 35% Syrah, 10% Petit Verdot
Density/ha	3500 vines/ha
Bottles produced	7,000 bottles
Alcohol Level	14.6 %
Cooperage	French Oak, 35% new; 65% one wine
Barrel Ageing	18 months
Aging Potential	15 to 20 years