



Family Reserve 2008



Elements: Château Heritage, Family Reserve 2008 is a combination of Cabernet-Sauvignon and Syrah.



Harvest: Totally manual harvest with only the exceptional years and optimal quality grapes used.



Life Cycle: upon arrival to the winery yard, grapes were destemmed and pumped into temperature controlled stainless steel tanks where the alcoholic and malolactic fermentation developed with time. This wine stayed in contact with grapes' skin for a period of two weeks. Maturation took place in stainless steel tanks. This particular wine is then aged in New Oak Barrels for a period of 12-months before being bottled and preserved for a certain period for proper evolution.



Bottling: When the wine was deemed ready, it was bottled at the chateau. High Quality Natural Corks was used in the 44mm format on 750ml bottles.



Alcoholic strength: 14%; **Total Acidity:** 3.6g/l H₂SO₄; **Residual Sugar:** 1.2g/l



Tasting Notes: Rich, deep ruby remaining purple at rim. Intense, penetrating and very spicy bouquet, unashamedly expressive. Dense, fleshy and intense on the palate; remarkably youthful but with obvious development and depth. Layers of sumptuous flavors, revealing hints of liquorice, cinnamon and dried fruit. Full bodied yet subtly caressing the palate where it lingers seductively.

Awards:

1. Gold Medal: International Wine Challenge, London/UK 2016
2. Trophy for the best Lebanese Red Wine: International Wine Challenge, London/UK 2016
3. Gilbert & Gaillard : Gold Medal, Note 92/100

“Chateau Heritage participated with its Family Reserve 2008 at the International Wine Challenge 2016 and was awarded the Trophy for the Best Lebanese Red Wine (The first time in the history of the competition a Lebanese Wine to be awarded the Trophy). Our Family Reserve 2008 was also shortlisted amongst the best 4 Wines of the world. A great achievement for Chateau Heritage!!!!”