



Crystal

Type Still, dry, white wine
Grape Variety Chardonnay

Age of the vines 20 years old
Vintage 2023
Total Production 3500 Bottles



SOURCING, VINEYARD AND WINEMAKING

This wine is crafted from grapes grown in the Aurora Vineyard, located in the mountains of the Batroun district in North Lebanon. The vineyard's terraces, composed of limestone and clay soils, sit at an altitude of 900 meters. We meticulously manage the vines, allowing only 8 grape clusters per vine to ensure optimal quality. At Aurora, we practice dry farming and eco-conscious vine growing, using only eco-friendly and organic fertilizers and pest control methods that are harmless to the environment.

The grapes are handpicked, typically during the last week of August, aiming for optimal sugar content and maturity to achieve perfect juice density while preserving the grapes' natural acidity and freshness. After harvest, the grapes are squeeze-crushed and fermented at 16 degrees Celsius in stainless steel tanks. The wine is stirred with the lees for one week before racking. It is then fined, filtered, and bottled approximately four months after harvest. All laboratory products used in the winery, including the yeasts for fermentation, are organic.



TASTING

The color is a bright, clear gold. The nose is intense, featuring aromas of yellow apple, pear, and bananas. On the palate, it is medium-bodied with medium acidity and flavors of yellow fruits. These primary flavors are complemented by secondary notes of biscuit and a creamy mouthfeel, resulting from stirring the lees during



TECHNICAL DATA

Total Alcoholic Strength 13.6%
Total Acidity 3 g(H₂SO₄)/l
Total Sulfur dioxide 88 mg/l



SERVING

Temperature 9 degrees Celsius
Food pairing Goes well with butter or nutty flavors, seafood dishes such as crab, lobster, shrimp, and mussels, as well as flaky white fish like halibut or sea bass. Cheeses that pair well include mild and creamy ones such as brie