



Village

Type Still, dry, red wine

Grape Variety Merlot, Grenache, Syrah

Age of the vines 15-20 years old

Vintage 2022

Total Production 3500 Bottles



SOURCING, VINEYARD AND WINEMAKING

The Village is produced from a blend of Merlot, Grenache, and Syrah grapes carefully handpicked by the beginning of September. The vineyards are located on mountainous terraces in the Batroun region of North Lebanon. First planted in 2003, these low yield vines are planted at 900 M altitude from the Mediterranean Sea. At Aurora, we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are eco- friendly / organic and do not cause any harm to the environment.

Upon arriving at the winery at dusk or sunset, the grapes are pressed and de-stemmed. The skin and juice is then fermented in temperature controlled stainless steel tanks at 22 degrees to preserve the natural aromas of the wine. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING NOTES

This wine has a fruity nose with dominant flavors of mature black fruit, followed by secondary notes of chocolate. The palate has medium tannins, acidity, with a medium body. The flavors are moderately intense with ripe black fruit and hints of smoke from the barrel ageing.



TECHNICAL DATA

Total Alcoholic Strength 14%

Total Acidity 6.6 g(H₂SO₄)/l

Total Sulfur dioxide 56 mg/l



SERVING SUGGESTIONS

Temperature 18 degrees Celsius

Food pairing A juicy steak, Asian style pork chops, spaghetti with meatballs and tomato sauce dishes