

Château Oumsiyat, 'Obeidy' 2022

Made from predominantly Obeidy, an indigenous Lebanese white variety, this wine has exotic, mineral flavours with hints of peach through to a lovely, whistle clean salty finish.

Producer Note

Passion and heritage has been passed down through the Bou Sleiman family for four generations. When Joseph Bou Sleiman took over the reins at Château Oumsiyat, he blended respect for local tradition with modern techniques to craft contemporary wines. A passionate vine grower, Joseph also built a modern winery in the village of Mtein, where he creates wines that are a fusion of Old World and New World. The grapes are grown in the 78 hectare vineyard, situated at over 1,000 meters elevation in the beautiful Bekaa Valley and Mount Lebanon. The altitude, microclimate and soils combine in this ancient terroir to produce fresh wines with a very Mediterranean “feel.”

Vintage

2022 was characterized as an early vintage. Low rainfall during winter was followed by hot, dry conditions in the summer. The dry, warm weather helped keep the vineyard disease free and produced grapes with good concentration of fruit. The vintage took place earlier than in average years, with fruit in excellent health.

Vineyard

The vines are planted at an altitude of 1,000 meters above sea level, where the warm days are tempered by cooler nights. The summer diurnal temperature difference is 20°C, which encourages an extended ripening period, concentrating the flavors and aromatic complexity in the berries, while retaining balancing acidity from the cool nights. The soil is calcareous clay which is a cool soil that has good water retention properties to nourish the vines during the hot, dry summers. Due to its pH, calcareous clay soils tend to produce refreshing wines, which encourages further balance to the ripeness of fruit. The vines are cane pruned and are planted at a density of 4,000 vines per hectare. The vineyard is cultivated with respect for the environment and the grapes are hand-harvested at optimal maturity. Obeidy is an indigenous Lebanese variety which thrives in this terroir and was previously used in the production of Arak but is now coming into its own as a varietal white wine.

Winemaking

The grapes were pressed, and each variety was vinified separately. The must was racked and fermented in temperature controlled stainless steel tanks at 14 to 16°C with selected yeasts. The wine did not go through malolactic fermentation to maintain the crisp and fresh style. The wine was skillfully blended with the Obeidy variety given prominence, offering a creamy texture and flavors of honey and lemon; beautifully balanced by the Sauvignon Blanc's crisp vivacity and citrus tones while the Viognier complements with heady, peachy and floral aromatics. A unique and complex blend, which was lightly filtered prior to bottling.

Tasting Note

Made from Obeidy, an indigenous Lebanese white variety, this aromatic wine has exotic fruit and mineral flavors through to a lovely, whistle clean finish.

Grape

Obeidy 92%, Sauvignon Blanc 4%, Viognier 4%



Winemaker:	Joseph Bou Sleiman
Region:	Bekaa Valley
Sub region:	Bekaa Valley
Country:	Lebanon
Alcohol:	12.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	L16170B22
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Nomacorc

