

Château Oumsiyat, 'Soupir' 2022

A pale rosé showing notes of herbs and red berried fruit, stylish and spicy.

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 and good polyphenolic maturity.

Vineyard

The vines are planted at an altitude of 1,000 meters above sea level, where Mediterranean climate sees warm days 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.

Winemaking

This rosé was produced using the saignée method; after a short maceration on the skins the juice was ‘bled’ off, imparting the delicate salmon pink color. The must was racked and fermentation took place in stainless steel tanks with selected yeasts at controlled temperatures of 14 to 16°C. The wine did not go through malolactic fermentation and was made without any oak influence resulting in this fresh and aromatic rosé.

Tasting Note

A delicately colored rosé with notes of wild red berried fruit complemented by subtle floral notes. Stylish with dry palate through a refreshing finish.

Grape

Syrah 80%, Tempranillo 20%



Winemaker:	Joseph Bou Sleiman
Region:	Bekaa Valley
Sub region:	Bekaa Valley
Country:	Lebanon
Alcohol:	12.5 %
Dry/Sweet value:	2 (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:	L1612S22
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Nomacorc