Oumsiyat Desir Red Blend

Description:

A fresh, medium-bodied Lebanese red from Château Oumsiyat in the Bekaa Valley. The blend brings together Tempranillo, Cabernet Sauvignon, Syrah and Cinsault, giving a good mix of ripe red and black fruit, gentle spice and soft tannins. It's made without oak, keeping the wine bright and fruit-driven rather than heavy or overly polished.

Tasting notes:
Redcurrant, cherry, blackberry, plum, black pepper, fresh herbs, soft tannins

Allergens:
Contains sulphites.

Dish Pairing:

- Lamb kofta
- Chicken shawarma
- Grilled sausages
- Aubergine and tomato dishes

Talking Point:

The grapes for Désir come from Château Oumsiyat's vineyards in the Bekaa Valley, planted at more than 1,000 metres above sea level. The altitude makes a big difference here: hot Mediterranean days are followed by much cooler nights, helping the grapes retain acidity as they ripen. The blend is also an interesting meeting of varieties – Tempranillo provides the framework, Cabernet the darker fruit, Syrah the spice and Cinsault a softer, aromatic edge. The wine is deliberately unoaked to keep those flavours front and centre.