

VINO FINO

Explore a World of Wine

CHÂTEAU MARSYAS B-Qā de MARSYAS RED 2019



\$39.99

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|---------------|-------------------------|----------|--|
| Product Code: | 3125 | Closure: | Cork |
| Country: | Lebanon | Unit: | Each |
| Region: | Bekaa Valley | Volume: | 750ml |
| Style: | Red | Alcohol: | 14.5% |
| Variety: | Cabernet / Shiraz Blend | Grape: | 60% Cabernet Sauvignon, 20% Syrah, 15% Merlot, 5% Petit Verdot |



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TASTING NOTES

Château Marsyas is an extraordinary venture, created in 2005 by the Saadé family in Lebanon's Bekaa Valley. The estate spans 55 hectares of prime, high-altitude vineyard land at the foot of Mt Barouk. Marsyas refers to the ancient name for Lebanon's Beqaa Valley, cited by both Strabo (an ancient Greek geographer and philosopher) and Pliny the Elder (Roman Author, Philosopher and naval commander). 'B-Qa de Marsyas' is the junior red of Château Marsyas, with a similar blend, and is released earlier, at an approachable pricepoint.

Winery notes (2019 Vintage)

"Blending finesse and minerality, B-Qā de Marsyas is defined by rounded tannins created by 8 to 10 months of gentle barrel aging. It is made with the same philosophy and attention to detail as its "big brother" Château Marsyas. Cited by Strabo & Pliny the Elder, Marsyas was the ancient name of the Beqaa Valley."

Reviews for previous vintages below...

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, May 2022 (2017 Vintage)

"Deep, ruby-red, lighter on the rim. The nose is full and expressive; smoke overlays red berries, cassis and plums, along with

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cigars and rich spice. Full-bodied, youthful in appearance, red berries, cassis, and plums interweave cigar, violet, sweet vanilla, clove and nutmeg. The fruit is succulent with vibrancy and intensity, enriched by fine-grained tannin extraction, and lingers with cigar and smoky fragrance, finishing with a rich yet vibrant chewy palate. Match with roasted lamb and beef short ribs over the next 8+ years. A blend of 75% Cabernet Sauvignon, 10% Mourvedre, 5% Merlot, 5% Petit Verdot and 5% Syrah, aged in barrels for 8 months."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch