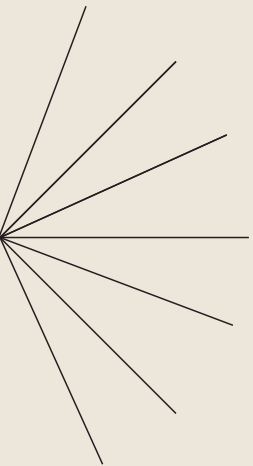


FROM OUR 4 GENERATIONS FAMILY ORCHARD

# WATA

LEBANESE  
CIDER





# THE CIDERY

## Tradition and a way forward.

Every year, tons upon tons of quality apples go to waste due to over-production, from the North of Lebanon all the way to the Chouf region. Beside apple cider vinegar and home-made jam, the Lebanese kitchen did not do much to integrate the fruit into everyday commodities. With a wealth of apples at our feet, and a passion for agricultural sustainability, we had to find a solution to an apple crisis that was threatening to transform our ecosystem and endanger the livelihood of many.

## Terroir and sustainability.

Ciders are as good as the apples they come from. The Wata orchard has been growing premium dessert apples since 1960 at an altitude of 1400m, in an ideal microclimate: bright autumn days, white winters, soft springs and warm summers, with 300 days of sunshine. We adhere to sustainable farming practices in our orchards, to protect our environment and maintain the highest level of quality in our fruit. These same fruits are at the forefront of cider culture in Lebanon today.

## Craftsmanship.

Once nature has done its job, it is time for our most important role and that is to create a complex, well crafted beverage. To expand our knowledge in cider-making, seeing as it was never a craft known to Lebanon, we set off on a journey to the UK, to Gloucestershire more specifically, and put our apples to the test. In order to produce a cider that can pair up with the ciders of the world, we implemented advanced scientific practices that would help us track how our apples and processes evolved, and develop a better vintage each year. Our micro-cidery's semi-manual operation sits on a 20,000 square meter land with apple orchards. What started off as a nerdy adventure in 2017, yielded 7,000 bottles of cider. Today we produce 30,000 bottles of cider in every harvest.





# ORIGINAL

Modern Cider / Medium Sweet.

Vintage: 2020

Alcohol: 4.5%

Total Acidity: 4.0 G/l

Sugar: 11 G

Bottle: 330 ML

## VARIETAL

Granny Smith, Golden Delicious, Starking Delicious

## ORCHARDS

Produced and Bottled in the Wata orchards in Wata el Jawz, Mount Lebanon.

## AGING AND REFINING

In the fall, ripe apples are hand-picked and pressed. They undergo a 4-week cold fermentation followed by 6 months of aging in metalized liners. The cider is filtered and unrefined raw cane sugar is added.

## CIDERMAKER NOTES

Bright, clear and blond in color. The aroma of WATA Original is fruit-forward with fresh ripe apple notes and hints of spices. The mouthfeel is smooth, with a refreshing effervescent mousse. This is a light-bodied cider with a perfect balance between bright acidity and a sweet finish.

## PAIRING NOTES

Best served chilled, this slightly effervescent cider is the perfect accompaniment to your cheeses, cold cuts, fatty meats, spicy food as well as fruit pies and tarts. Enjoy within two years of vintage





# DRY

Modern Cider / Dry.

Vintage: 2020

Alcohol: 5.5%

Total Acidity: 4.2 G/L

Sugar: 4 G

Bottle: 330 ML

## VARIETAL

Granny Smith, Starking Delicious

## ORCHARDS

Produced and Bottled in the Wata orchards in Wata el Jawz, Mount Lebanon.

## AGING AND REFINING

In the fall, ripe apples are hand-picked and pressed. They undergo a 4-week cold fermentation followed by 6 months of aging in metalized liners. The cider is filtered and unrefined raw cane sugar is added.

## CIDERMAKER NOTES

Bright, clear and blond in color. The aroma of WATA Dry is that of fresh tropical fruits. The mouthfeel is clean, with elegant citrusy notes and fine tannins that provide a crisp finish.

## PAIRING NOTES

Best served chilled, this slightly effervescent cider is the perfect accompaniment to your salads, white meats and oysters. Enjoy within two years of vintage.







# BRUT 2021

Modern Cider / Refined Dry.

Vintage: 2021

Alcohol: 6.5%

Total Acidity: 4.1 G/L

Sugar: 18 G

Bottle: 750 ML

## VARIETAL

Single varietal Starking Delicious

## ORCHARDS

Produced and Bottled in the Wata orchards in Wata el Jawz, Mount Lebanon.

## AGING AND REFINING

In the fall, ripe apples are hand-picked and pressed. They undergo a 4-week cold fermentation followed by 12 months of aging in metalized liners. The cider is filtered and unrefined raw cane sugar is added.

## CIDERMAKER NOTES

Bright, clear and golden in color. Filled with delicate, tiny bubbles, WATA Brut is a robust cider on the palate and finishes with great length. The mouthfeel is complex, performing a symphony of peaches, roses and green apples.

## PAIRING NOTES

Best served chilled, this fine cider is an all-year companion to your aperitifs and brunches. Enjoy within two years of vintage.





# DOUX 2021

Modern Cider / Refined Sweet.

Vintage: 2021

Alcohol: 4.5%

Total Acidity: 3.8 G/L

Sugar: 45 G

Bottle: 750 ML

## VARIETAL

Granny Smith, Golden Delicious, Starking Delicious.

## ORCHARDS

Produced and Bottled in the Wata orchards in Wata el Jawz, Mount Lebanon.

## AGING AND REFINING

In the fall, ripe apples are hand-picked and pressed. They undergo a 4-week cold fermentation followed by 12 months of aging in metalized liners. The cider is filtered and unrefined raw cane sugar is added.

## CIDERMAKER NOTES

Bright, clear and golden in color. WATA Doux is a light-bodied cider, with a silky mouthfeel and refreshing effervescent mousse.

It highlights the aromas of our tangy Wata apples and balances them out with notes of sweet caramel.

## PAIRING NOTES

Best served chilled, this fine cider pairs beautifully with fatty meats, spicy food and strong cheeses. Enjoy within two years of vintage.







WATA ORCHARDS

# THE STORY

Our grandfather, Naoum Khalife, has always been a man of dreams and vision. In 1970, he and my grandmother Yvette, built one of the first houses on the main road of Wata El Jawz, a village in Mount Lebanon. He wanted to bring up his children in a place where nature was a bite away: a place where they could run wild and be free. The land was surrounded by apple trees he had planted in the 60s. Back then apples were considered the king of fruits.

Our mom grew up in Wata with her 5 siblings during a civil war that raged the country. Against the rising tide of a youth culture in search of an identity, they chose to get lost in nature. They knew and breathed every piece of the land surrounded by large apple orchards. They spent their days cycling down winding roads, hiking mountain trails and humming tunes of the Beatles, Fairouz and Moustaki. Friends joined for Sunday lunches. Their tents were set for weeks during the harvest season...

Then came the 80s and we were born. Nothing gave us a charge more than hearing the words, 'We're going to Wata!' roll off our parents' beaming lips. Hearing these words meant a lot of things. It meant our grandparents' embrace and spending days with friends and relatives we loved. It meant climbing trees, picking apples and chasing

wood beetles and butterflies. Wata was synonymous with the stories that came along the way and with the unforgettable, sweet taste of those large, ripe apples in our tiny hands.

The sweet, large apples seem a little smaller in our now grown hands, but we still marvel at the feeling of warm Wata earth beneath our feet, and the fiery Mediterranean sun above our heads. The fragrance of home-cooked meals still waft from our grandmother's kitchen window, and the orchard, now a playground to our children, is yet to cease revealing hidden secrets and wonders.

We always saw Wata as that summer home we came back to visit. But today we return to this land to pay our respects to all that it has given us over the years. WATA has become a symbol for the ability to create an exceptional product solely from nature and to live by our own rules. We'd like to think that some of that freedom our grandfather sought for us is in each and every bottle of WATA.



WE WORK WITH NATURE'S  
BEST INGREDIENTS TO CRAFT  
A CRISP AND HONEST CIDER.

