

# Bel



<b>CLASSIFICATION</b>	DOK Malta – Denominazzjoni ta' Origni Kontrollata
<b>YEAR</b>	2010
<b>VARIETAL/S</b>	Syrah of Malta
<b>TASTING NOTES</b>	Bel has a ruby-red colour with a purple rim; aromas of ripe berry fruits with hints of spices; and a complex, cherry-blackberry flavour with an enduring finish.
<b>VINTAGE REPORT</b>	Winter weather was regular, the first half experiencing mild temperatures and recording average seasonal rainfall. This created ideal conditions for budburst and later development phases. A longer than normal vegetative phase was combined with a slight delay in grape-ripeness. This helped preserve the vines' aromatic characteristics and favoured the development of soft and delicate tannins.
<b>PRODUCT INFORMATION</b>	<p>The name 'Bel' recalls the Phoenician god of fertility worshipped under various names throughout the Punic world.</p> <p>The Bel was first released in 1997 (vintage 1996)</p> <p>Available in 375ml and 750ml.</p>

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<b>CLASSIFICATION</b>	DOK Malta – Denominazzjoni ta' Origni Kontrollata
<b>YEAR</b>	2011
<b>VARIETAL/S</b>	Syrah of Malta
<b>TASTING NOTES</b>	Bel has a ruby-red colour with a purple rim; aromas of ripe berry fruits with hints of spices; and a complex, cherry-blackberry flavour with an enduring finish.
<b>VINTAGE REPORT</b>	Winter weather was relatively mild with a slightly higher rainfall than usual. The resulting moisture reserves in the soil promoted a balanced budburst and a regular vegetative growth pattern. Summer weather and sunshine enabled a normal ripening of grapes and the production of aromatic wines and satisfactory tannin content.
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<b>CLASSIFICATION</b>	DOK Malta – Denominazzjoni ta' Origni Kontrollata
<b>YEAR</b>	2012
<b>VARIETAL/S</b>	Syrah of Malta
<b>TASTING NOTES</b>	Bel has a ruby-red colour with a purple rim; aromas of ripe berry fruits with hints of spices; and a complex, cherry-blackberry flavour with an enduring finish.
<b>VINTAGE REPORT</b>	Although winter temperatures were colder than normal, rainfall was average. The slightly larger bunches than normal were offset by an earlier ripening of the grapes. This vintage demonstrated that, despite the warm microclimate, grapes can achieve an optimal ripening level – bouquet-wise and palate-wise, thanks to the vineyard's proximity to the sea.
<b>PRODUCT INFORMATION</b>	<p>The name 'Bel' recalls the Phoenician god of fertility worshipped under various names throughout the Punic world.</p> <p>The Bel was first released in 1997 (vintage 1996)</p> <p>Available in 375ml and 750ml.</p>

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<b>CLASSIFICATION</b>	DOK Malta – Denominazzjoni ta' Origni Kontrollata
<b>YEAR</b>	2013
<b>VARIETAL/S</b>	Syrah of Malta
<b>TASTING NOTES</b>	Bel has a ruby-red colour with a purple rim; aromas of ripe berry fruits with hints of spices; and a complex, cherry-blackberry flavour with an enduring finish.
<b>VINTAGE REPORT</b>	Winter recorded normal temperature and rainfall levels. Budburst started during the first week of March and shoot development progressed evenly throughout the season. The slow, constant ripening of the grapes produced wines with a distinct varietal character.
<b>PRODUCT INFORMATION</b>	<p>The name 'Bel' recalls the Phoenician god of fertility worshipped under various names throughout the Punic world.</p> <p>The Bel was first released in 1997 (vintage 1996)</p> <p>Available in 375ml and 750ml.</p>

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<b>CLASSIFICATION</b>	DOK Malta – Denominazzjoni ta' Origni Kontrollata
<b>YEAR</b>	2014
<b>VARIETAL/S</b>	Syrah of Malta
<b>TASTING NOTES</b>	Bel has a ruby-red colour with a purple rim; aromas of ripe berry fruits with hints of spices; and a complex, cherry-blackberry flavour with an enduring finish.
<b>VINTAGE REPORT</b>	This vintage confirmed all those weather conditions that characterize the atmosphere of our small Mediterranean island. Precipitation and temperatures have gone hand in hand respecting the seasonal average. This has resulted in a regular and uniform shooting of the plants in the spring, which subsequently allowed a balanced vegetative growth during the entire season. There has been an increase in production over the previous years and a slower maturation over a longer period of time. These ideal conditions surrounded by the presence of the sea have confirmed expectations that are expressed through fresh and well balanced wines, characterized by a lively aromatic bouquet.
<b>PRODUCT INFORMATION</b>	<p>The name 'Bel' recalls the Phoenician god of fertility worshipped under various names throughout the Punic world.</p> <p>The Bel was first released in 1997 (vintage 1996)</p> <p>Available in 375ml and 750ml.</p>

# Bel

**CLASSIFICATION**

DOK Malta – Denominazzjoni ta' Origni Kontrollata

**YEAR**

2015

**VARIETAL/S**

Syrah of Malta

**TASTING NOTES**

Bel has a ruby-red colour with a purple rim; aromas of ripe berry fruits with hints of spices; and a complex, cherry-blackberry flavour with an enduring finish.

**VINTAGE REPORT**

This vintage was characterized by a very wet winter, which has helped have a good water retention in the soil to guarantee regular sprouting. The spring temperatures have been similar to the seasonal averages and this has favored a normal succession of vegetation growth. In summer maturation was slow and has continued throughout the month of August and compared to the previous there has been a slight drop in yield. All this is expressed through wines which are particularly rich in aromas with classic olfactory notes that remind us of their territory, elegance and a long finish on the palate.

**PRODUCT INFORMATION**

The name 'Bel' recalls the Phoenician god of fertility worshipped under various names throughout the Punic world.

The wine is aged for 8 months in French oak barrique (225 lt) and after bottling it rests for a further 6 months in the bottle.

The Bel was first released in 1997 (vintage 1996)

Available in 375ml and 750ml.