



CHATEAU KEFRAYA
A TERROIR, A SOUL, A GREAT WINE



Vegan wine

Les Coteaux 2014

Named after Château Kefraya's very first red wine, launched in 1979, Les Coteaux is a wine with proud heritage. With its slight hint of oak, it has the fruit and the freshness to be appreciated upon release or after a few years of aging.



WINEMAKER

Fabrice Guiberteau

REGION

Bekaa Valley

GRAPE VARIETIES

45% Syrah, 20% Cabernet Sauvignon, 15% Cinsault, 10% Tempranillo, 10% Marselan.

TERROIR

Clay-limestone, clay, silt, sand and gravel. The 17-year-old vines are located at an altitude approximately 990 meters. Yield: 14 hl/ acres (35 hl/ hectare)

CULTURE & VINIFICATION

A sustainable wine growing program allows for biodiversity in a healthy environment. The average temperatures during this vintage allowed a long and soft maturity. The harvest was between August 15th – September 20th, 2014. An exclusively manual harvest on the estate vineyards is followed by optic sorting. Maceration in stainless steel vats for two to three weeks according to their phenolic potential and maturity level. The vinification is carried out at a controlled temperature of 24/25 °C (75-77°F) with short pump overs, followed by malolactic fermentation in concrete tanks.

AGING

47.5% of the wine is matured in oak barrels: 25% in new barrels, 75% in one-year-old barrels and the remaining wine in concrete vats for 18 months. Bottling at the château, 28 months after vinification using premium natural corks.

TASTING NOTES

Eye: A brilliant clear purple, with silver highlights.

Nose: The first bouquet is expressive with a good intensity. Complex, it reveals notes of smokiness, vanilla along with notes of black fruits, roasted coffee and cocoa that subtly combine with pronounced notes of red fruits. The wood gives way to notes of licorice, white pepper and clove.

Palate: The wine is full, rich and powerful on the palate with notes of wood and black fruit. The wood component is apparent without being aggressive and combines perfectly with the aromas of the nose. The finish is sustained and powerful.

FOOD PAIRING

Grilled meat, cheese, as well as lightly spiced dishes.

TECHNICALS

Alcohol: 13.5%, Total Acidity: 3.83 g/l, Residual Sugar: 1.5g/l