



Vegan wine

Château Kefraya 2013

The "Château Kefraya" wine is emblematic of the domain. Combining power and elegance, this wine is characterized by subtle notes of cherry, spices, leather and vanilla. It is the finest expression of the Domaine's micro-terroirs.

91 pts by the Wine Advocate



WINEMAKER

Fabrice Guiberteau

REGION

Bekaa Valley

GRAPE VARIETIES

60 % Cabernet Sauvignon, 30% Syrah, 5% Cabernet Franc, 5% Cinsault

TERROIR

Clay-limestone, clay, silt, sand, and gravel. 24 year-old vines spread over 26 hand-harvested hectares.

CULTURE & VINIFICATION

A sustainable wine growing program allows for biodiversity in a healthy environment. An exclusively manual harvest on the estate vineyards. Maceration in tanks for two to three weeks. Alcoholic fermentation is carried out at a controlled temperature of 20/22°C, followed by malolactic fermentation.

AGING

25 months in 34% new, 53% one-year-old, 3% in 2-year-old French oak barrels, and 10% in tanks. Bottling at the château.

TASTING NOTES

Eye: Deep cherry in color, clear and brilliant, with purple reflections.

Nose: The first bouquet is intense and complex with notes of roasted nuts, coffee, pepper, sandalwood along with redcurrant and red fruits. The intense woody nose has aromas of fresh red fruits, Morello cherry, ripe strawberries, and menthol. The second nose offers more intense notes of new leather and violet with a hint of tobacco.

Palate: Full and frank on the palate with balance and length. The tannins are polished and soft, and the oak is well-integrated with the fruit. The Cabernet Sauvignon is the dominant variety on the front palate followed by Syrah, but gives way to the Cinsault and Cabernet Franc in the finish.

FOOD PAIRING

Delicately cooked meat, light game, lamb or soft cheese.

TEMPERATURE

Decant for 30 minutes at 63-66°F (17-19°C) – When stored in optimum conditions, keep more than 10 years.

TECHNICALS

Alcohol: 14.5%, Total Acidity: 3.93g/l, Residual Sugar: 2 g/l



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