



## Vegan wine

# Château Kefraya 2014

*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.*

### WINEMAKER

Fabrice Guiberteau

### REGION

Bekaa Valley

### GRAPE VARIETIES

35% Cabernet Sauvignon, 35% Syrah, 20% Cabernet Franc, 5% Cinsault, 5% Mourvèdre

### TERROIR

Clay-limestone, clay, silt, sand, and gravel. 25 year-old vines spread over 63.53 hand-harvested acres (25.71 hectares). Vine density is between 3,200-4,000 vines/ hectare with a different density for the Cinsault, only 1,600 vines/ hectare. Yield: 2.52 tons per acre (37 hl/ hectare).

### CULTURE & VINIFICATION

This vintage is marked by the cool summer temperatures allowing a long maturity and bringing elegance and freshness. An exclusively manual harvest from August – September 2014 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

22 months in 63% new, 2% one-year-old French oak barrels, 35% 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 jasmine and violet that evolve towards, Morello cherry, and fresh blackcurrant.

**Palate:** The wine is frank, ample, and generous on the palate with balance and length. The tannins are polished and soft. The oak is well-integrated with the fruit.

### 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%, Total Acidity: 3.77g/l, Residual Sugar: 1.6 g/l

### PRODUCTION

5,000 cases

