



# CHATEAU KEFRAYA

A TERROIR, A SOUL, A GREAT WINE



Vegan wine

## Château Kefraya 2015



*In the Lebanese Bekaa Valley on a tectonic rift at 1100 meters above the Mediterranean Sea, our 30-year-old vines give birth to this wine that captures the expression of our finest micro-terroirs. Aged in oak barrels for 18 months, then refined in clay amphora to revive a millennial Phoenician tradition, it is enjoyable young, while aging favorably for a decade or more. Blend of hand-harvested Cabernet Sauvignon and Syrah essentially, our "Chateau Kefraya" combines intensity and elegance with silky tannins and subtle notes of cherry and spices.*

<b>WINEMAKER</b>	Fabrice Guiberteau
<b>REGION</b>	Bekaa Valley
<b>GRAPE VARIETIES</b>	55% Cabernet Sauvignon, 30% Syrah, 5% Cabernet Franc, 5% Cinsault, 5% Mourvèdre

**TERROIR**  
Clay-limestone, clay, silt, sand, and gravel. 26 year-old vines spread over 64 hand-harvested acres (25.7 hectares). Vine density is between 1,140-1620 vines/ac (3,200-4,000 vines/ha) with a different density for the Cinsault, only 650 vines/ac (1,600 vines/ha). Yield: 3.11 tons per acre (32 hl/ hectare).

**CULTURE & VINIFICATION**  
An exclusively manual harvest from August – September 2015 on the estate vineyards. Maceration in tanks for two to three weeks. Alcoholic fermentation is carried out at a controlled temperature of 68/71°F (20/22°C), followed by malolactic fermentation.

**AGING**  
24 months in 32% new, 47% one-year-old French oak barrels, and the remaining 21% in tanks. Then 5% of the volume is aged for 6 additional months in 320 liters-capacity amphora made of clay. 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. The aging in amphora gives to the wine its unique characteristics with the purest profile. The fine and subtle woody nose has aromas of fresh red fruits, morello cherry, ripe strawberries and menthol. The second nose offers more intense notes of violet with hints of coffee and licorice when allowed to breath.  
**Palate:** The wine is frank, ample, and generous on the palate with balance and length. The tannins are particularly soft followed by good volume on the palate. The oak is well-integrated with the fruit giving its complexity with beautiful long lasting aromas.

**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: 3.6g/l, Residual Sugar: 2 g/l

**PRODUCTION**  
5,000 cases

Imported & distributed by **COGNAC one**