



CHATEAU KEFRAYA

A TERROIR, A SOUL, A GREAT WINE

Château Kefraya Rouge 2020

Organic-Certified



TECHNICAL INFORMATION

Varieties	Cabernet Sauvignon, Syrah, Cabernet Franc
Alcohol	13.5 % vol
Acidity	4.54 g/l H ₂ SO ₄
Residual Sugar	0.62 g/l
Soil	Clay-limestone, loamy-clay-sandy, gravelly
Altitude	Between 940 and 1100 m
Surface	25.71 ha
Vine Age	27 years
Density	Between 3200 and 4000 vines/ha
Yield	34 hl/ha

WINEMAKING

Harvest	Exclusively manual harvest with sorting in the vineyard of the best bunches at optimal maturity.
Vinification	In stainless steel vats with a maceration period of 2-3 weeks, fermentation at controlled temperature 20-22°C, malolactic fermentation. No use of wood chips.
Ageing	More than 12 months, 60% in new French oak barrels; 30% in 1-wine French oak barrels and the left 10% in vats.
Bottling	At the castle, after breeding. First choice natural 49x24 type corks.

ORGANOLEPTIC PROFILE

Eye	Intense cherry-colored wine, limpid and brilliant, with purple reflections.
Nose	The first nose is of strong intensity and great complexity and marked by the structure of Cabernet Sauvignon. The framework is very marked by the terroir, where notes of scrubland combine with notes of sandalwood, pepper and leather. The distinguished and very sober woodiness combines with notes of fresh red fruits, morello cherries, ripe strawberries and menthol. The second nose offers more pronounced notes of violet, which evolve with aeration towards empyreumatic notes punctuated by liquorice and coffee.
Palate	The attack is frank and generous. On the palate, the wine is long and full thanks to the creaminess of the Syrah. The tannins are particularly silky with a beautiful volume in the mid-palate describing the finesse of the Cabernet Franc contribution. The wood, well blended, is integrated into the overall structure. The aromatic persistence is long with a complex aromatic profile highlighting the predominance of Cabernet Sauvignon on the attack and the spicy Syrah on the mid-palate.

TASTING

Serving Temperature	For immediate tasting, it is recommended to serve it decanted between 17 and 19 degrees, 30 minutes before serving.
Food Pairing	Delicately cooked meats, light game, leg of lamb or soft cheeses.
Ageing Potential	Thanks to its excellent aging potential, it can be stored for more than 10 years in optimal conditions.