CHÂTEAU KEFRAYA

2018

# CHÂTEAU KEFRAYA ESTATE ROUGE

BEKAA VALLEY • LEBANON • ASIA

## TECHNICAL DETAILS

**The Estate**

Located in the West Bekaa Valley, the large estate of Château Kefraya has been the Bustros family's property for generations.The castle is built starting 1946 on an artificial hill used by the Romans centuries ago to observe their troop movements.

**Wine Making**

Vinified in tanks with a maceration period ranging from 4 to 5 weeks, alcoholic fermentation at a controlled temperature of 23/25°C, malolactic fermentation. No use of wood shavings. Bottled for 3 to 4 years after vinification.

**Food Suggestions**

Pairs well with beef, lamb, deer, venison, and cured meats.

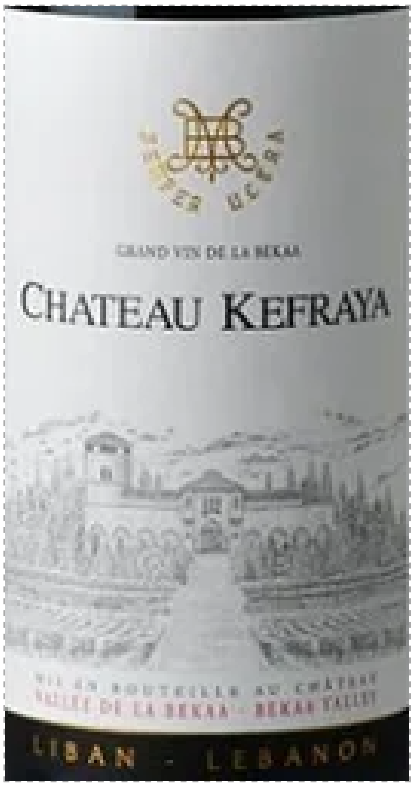
## TASTING NOTES

To the eye, there is a deep cherry in color, clear and brilliant, with purple reflections. 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. On the 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.

**Syrah, Cabernet Sauvignon, & Mourvèdre grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>
More About
This Wine




## ATTRIBUTES

- Available Size: 750mL (12 pc)
- Vegan
- Organic
- Sustainable
- ABV%: 14.5
- Class: Red

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