



Château KEFRAYA – Lacrima d'Oro 2004

Lacrima d'Oro is the natural sweet white wine of the category "Charm Wines"

In Technical terms

Elaboration of the wine: A natural sweet white wine conceived from the grape variety of Clairette.

Harvest: Exclusively manual.

Vinification: After de-stemming, berries are placed in tanks for a controlled fermentation period ranging from 4 to 5 weeks at approximately 14-16°C. Before the end of the alcoholic fermentation, pure grape alcohol, produced exclusively from the grapes of Kefraya and distilled at the cellar, is added (fortified) in order to block alcoholic fermentation. Maturation is completed in tanks for a period of 12 months, then in bottles for 3 years.

Bottling: At the end of the maturation period and after stability control. First quality natural corks.

Ideal storage conditions: Bottles should be laid down in a place free from bad smells, with little lighting, at a constant temperature between 14 and 16 degrees and at a hygrometry level of 50%.



In analytical terms: Alcohol content: 14% vol; Total acidity: 1.6 g/l H₂SO₄; Residual sugar: 133 g/l

In organoleptic terms

Sight: Deep golden color, limpid and brilliant, with light silver highlights.

Nose: The first bouquet is fresh and of good intensity, revealing subtle notes of honey, rancid walnuts and white flowers. The second bouquet is even more intense revealing notes of cooked apricots and crystallized quince. The nose is clear, flawless, fine and of excellent complexity.

Palate: The first impression is vital. On the palate, this wine is well-balanced and round. It mainly displays notes of cooked fruits mixed with honey expressed through an excellent sweetness. Aromatic persistence is long.

General evaluation: Lacrima d'Oro 2004 is considered as an aging and mature wine, characterized with good structure on the palate. It is particularly addressed to tasters looking for a "Charm Wine", with fineness and aromatic persistence.

Tasting tips: In order to best enjoy Lacrima D'Oro 2004, we recommend that you serve it chilled at approximately 6–8 °C. This wine will liven up your charming appetizers such as refined goat cheeses, blue cheeses, foie gras and also chocolate desserts.