



## **Château Kefraya 2002**

*Château Kefraya is the red wine from the "Celebration Wines" category*

### **In technical terms**

**Elaboration of the wine:** A blend of different vines: Cabernet-Sauvignon, Carignan, Grenache, Mourvèdre and Syrah.

**Harvest:** Exclusively manual harvest, with the selection at the vineyard of the best grapes with optimal maturity.

**Vinification:** After destemming, berries are placed in tanks for maceration for a period ranging from 4 to 5 weeks. Alcoholic fermentation at a controlled temperature of 22/30°C. Malolactic fermentation. No use of wood shavings.

**Maturing:** 12 months in tanks (54%) and 12 months in French oak barrels (46%).

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

**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%.

**On the analytic level:** Alcohol degree: 14.25% vol; Total acidity: 3.7 g/l H<sub>2</sub>SO<sub>4</sub>; Residual sugar: 2 g/l

### **On the organoleptic level**

**Sight:** A color of deep purple, limpid and brilliant, with slightly golden highlights.

**Nose:** The first bouquet is fresh and of good intensity, revealing subtle notes of walnuts soaked with alcohol and liquorices. The second bouquet is even more intense, revealing notes of cooked fruits and roasted. The nose is light, flawless, fine and of excellent complexity.

**Palate:** The first impression is pure. On the palate, this wine is well balanced. It mainly displays notes of spices, cooked fruits combined with melted and well-balanced wood. The tannins are well rounded and present without aggressiveness. Aromatic persistence is long.

**General evaluation:** Château Kefraya 2002 is presented as a mature wine distinguished by a beautiful substance on the palate. It is particularly intended for tasters looking for a "Celebration wine" combining finesse and aromatic persistence.

**Tasting tips:** In order to best appreciate Château Kefraya 2002, it is recommended to bring it to room temperature before serving it. This wine will not only embellish your spicy Lebanese dishes but also your cooked meats and cheeses.

### **Awarded distinctions**

2007 – Gold medal at the Concours Mondial de Bruxelles (Belgium)

2007 – Silver medal at the International Wine & Spirits Competition (London)

