



Château Kefraya 2004

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

In technical terms

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

Harvest: Exclusively manual harvest.

Vinification: After destemming, berries undergo maceration in thermo-regulated tanks. Different vinification schemes are combined depending on each grape vine. Maceration period ranges from 10 to 25 days depending on the potentialities of each vine. After drainage and malolactic fermentation, comes the blending of the first pressings with the best presses. Maturation in French oak barrels in 50% brand new ones and 50% 1 year old for a period of 12 months.

Bottling: At the end of the maturation period and after stability control. First quality natural corks in 49-24 mm are used. Ageing takes place in bottles in our air-conditioned cellar for 36 months.

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: 3.6 g/l H₂SO₄; Residual sugar: 2.5 g/l

In organoleptic terms

Sight: A color of slightly tiled ruby, of strong intensity, limpid and brilliant.

Nose: The first bouquet is of great intensity, revealing subtle notes of ripe red fruits, walnuts and roasted. The second bouquet is even more intense with marked notes of cherries, crystallized plums, spices, leather and burned wood. The nose is clear, flawless, delicate and elegant.

Palate: The first impression is pure. On the palate, this wine is well-structured, well-balanced and round. It mainly displays red fruit notes already revealed in the nose, with dominant plum and spices, wood and soot. The tannins are slightly aggressive but will become suppler with time. Aromatic persistence is very good.

General evaluation: Château Kefraya 2003 is considered a structured red wine, very well-balanced and full on the palate. It is particularly addressed to tasters looking for a wine with character combining elegance and subtlety. To be consumed from today, or to be preserved for later.

Tasting tips: It is recommended to serve it according to one's consumption taste, either slightly chilled, or at room temperature. It is however preferable to let it settle one hour earlier in order to extract the quintessence of its aromas. On your table, this wine accompanies perfectly well dishes with cooked and lightly spiced meat.