



CHATEAU KEFRAYA - MYST 2007

Myst de Château Kefraya is the rosé wine from the "Celebration Wines" category

On the technical level

Elaboration of the wine: *Myst 2007 is a blend of different vines: cinsaut, tempranillo, syrah and cabernet sauvignon.*

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

Vinification: *After destemming, berries are pressed with the pneumatic press and their juices are selected. Static debourbage by refrigerating at 5 degrees is followed by alcoholic fermentation at a controlled temperature of about 16 degrees. After fermentation, wines are stabilized with regard to proteins and tartar. No wood shavings added.*

Bottling: *"Au château", 3 months after vinification and stability control. First quality natural corks are used in 44-24mm on 750ml bottles and in 44-22mm on 375ml bottles.*

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: 13% vol; Total acidity: 3.8 g/l H₂SO₄; Residual sugar: 1.7 g/l*

On the organoleptic level

Sight: *Salmon color, limpid and brilliant, with light silver highlights.*

Nose: *The first bouquet is fresh, with a fine intensity and subtle hints of citrus mixed with that of red fruits. The second bouquet is more fruity offering hints of little red fruits, such as redcurrant, strawberry and black currant. The nose is clear, flawless, delicate and complex.*

Palate: *The first impression is vivid and fresh. This wine is well-balanced and full-bodied on the palate. It mainly reveals notes of red fruit flavors and English toffee. The aromatic persistence is excellent.*

General evaluation: *Fresh and refreshing wine, which is very easy to taste. It is particularly intended for tasters looking for a "Celebration wine" of certain complexity, bringing about subtlety, freshness and elegance.*

Tasting tips: *We recommend that you serve Myst 2007 very well chilled, in an ice bucket. This wine will liven up your appetizers and will fit perfectly well on your table with your grilled meats during the summer.*