



Château KEFRAYA - MYST 2008

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

In technical terms

Elaboration of the wine: *Myst 2008 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%.*



In analytical terms: *Alcohol content: 13% vol; total acidity: 3.7 g/l H₂SO₄; residual sugar: 1.9 g/l*

In organoleptic terms

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

Nose: *The first bouquet is fresh with a fine intensity revealing subtle notes of exotic fruits dominated by hints of mango mixed with those of red fruits. The second bouquet is fruitier offering more intense notes of little red fruits, such as redcurrant, strawberry and blackcurrant. 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, mixed with few notes of caramel. The aromatic persistence is excellent.*

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

Tasting tips: *We recommend that you serve Myst 2008 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.*