



## **Château KEFRAYA – Nectar de Kefraya**

*Nectar de Kefraya is a mistelle of the category “Charm Wines”*

### **In technical terms**

**Elaboration of the wine:** *Nectar de Kefraya is a mistelle conceived from the base of the wine variety Ugni blanc.*

**Harvest:** *Exclusively manual harvest, with the selection at the vineyard of the best over-ripened grapes.*

**Vinification:** *The grapes of Ugni blanc gathered by hand are pressed directly after destemming in order to extract the juices by means of pneumatic presses. The fresh grape juice having not yet begun its alcoholic fermentation is mute after debourbage at 5 degrees cold by the addition of distilled alcohol which is also matured in oak barrels at Château Kefraya. The combination naturally prevents fermentation and is then matured in oak barrels.*

**Maturing:** *1 month in tanks then 4 to 7 years in barrels.*

**Bottling:** *At the château, after maturity period. First quality natural corks with plastic head are used.*



**In analytical terms:** *Alcohol content: 18% vol; Total acidity: 2.1 g/l H<sub>2</sub>SO<sub>4</sub>; Residual sugar: 236 g/l*

### **In organoleptic terms**

**Sight:** *Deep yellow color, limpid and brilliant, with light brass highlights*

**Nose:** *The first bouquet is fresh and of good intensity, revealing subtle notes of honey, rancid walnuts, caramel, vanilla and leather. The second bouquet is even more intense revealing notes of roasted hazelnuts and cooked chocolate. The nose is clear, flawless, fine and of excellent complexity.*

**Palate:** *The first impression is vital. On the palate, this wine is rich. It displays empyreumatic notes and those of hazelnuts expressed through an excellent balance of sugar and alcohol. The aromatic persistence is long.*

**General evaluation:** *Nectar de Kefraya is considered a rich mistelle, savoury on the palate, characterized by its evolution as time passes. It is particularly addressed to tasters looking for a complex and elegant Charm Wine, curious of new emotions.*

**Tasting tips:** *In order to best enjoy Nectar de Kefraya, we recommend that you serve it chilled at approximately 4–6°C. This wine will liven up your cheese appetizers of dry paste, foie gras and also chocolate desserts.*