



Château KEFRAYA – La Rosée du Château 2007

La Rosée du Château KEFRAYA is a rosé wine from the "Pleasure Wines" category

On the technical level

Elaboration of the wine: *La Rosée du Château 2007 is born of a blend of several tanks within the same grape variety, cinsault which is vinified differently.*

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

Vinification: *After destemming, berries are pressed with the pneumatic press to form a part of the base of the blend; the other part is a product of drawing off. 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 whatsoever.*

Bottling: *At the chateau, 3 months after vinification and stability control. First quality natural corks are used in 44-24mm.*

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: 2.8 g/l H₂SO₄; Residual sugar: 1.5 g/l*

On the organoleptic level

Sight: *A limpid and brilliant rose petal color, with light orange highlights.*

Nose: *The first bouquet is fresh, with a fine intensity subtly showing hints of almonds mixed with raspberry and pear. The second bouquet is more fruity offering hints of cooked and citrus fruits. The nose is clear, flawless and delicate.*

Palate: *The first impression is supple. This wine is well-balanced on the palate. It mainly reveals hints of cooked peaches and apricots. The aromatic persistence is good.*

General evaluation: *La Rosée du Château 2007 is a light wine which is easy to taste. It is mainly intended for tasters looking for a ‘pleasure wine’ to enjoy on any occasion.*

Tasting tips: *In order to fully enjoy La Rosée du Château 2007, we recommend that you serve it very well chilled. This wine will perfectly adorn Lebanese mezza or Lebanese style barbecues.*