



Château KEFRAYA – La Rosée du Château 2008

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 2008 is a blend of three grape varieties: Cinsaut, grenache and syrah.*

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 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 château, 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: 4.1 g/l H₂SO₄; Residual sugar: 1.8 g/l*

On the organoleptic level

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

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

Palate: *The first impression is supple. This wine is vivid and intense on the palate. Notes of peach, fresh red fruits and quince are lightly combined. The aromatic persistence is very good.*

General evaluation: *La Rosée du Château 2008 is a very fruity and 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 2008, we recommend that you serve it very well chilled. This wine will perfectly adorn Lebanese mezze or Lebanese style barbecues.*