



CHATEAU KEFRAYA

A TERROIR, A SOUL, A GREAT WINE

Château Kefraya 2010

TECHNICAL INFORMATION

Varieties	Cabernet sauvignon, Syrah, Carignan, Mourvèdre
Alcohol	14 % vol
Acidity	3.9 g/l H2SO4
Residual Sugar	2.0 g/l
Soil	Clay-limestone, clay, silt, sand and gravel
Altitude	Between 940 and 1100 m
Surface	25.71 ha
Vine Age	20 years
Density	Between 3,200 and 4,000 vines/ha, Carignan and Mourvèdre: 1,600 vines/ha
Yield	35 hl/ha

WINEMAKING

Harvest	Manual on the estate's vineyards.
Vinification	In tanks with a maceration period ranging from four to five weeks. Alcoholic fermentation is carried out at a controlled temperature of 20/23°C, followed by malolactic fermentation.
Ageing	18 months in 50% new, 50% one-year-old French oak barrels.
Bottling	At the château using premium 49x24mm natural corks.

ORGANOLEPTIC PROFILE

Eye	Cherry colored, clear and brilliant, with purple reflections.
Nose	The first bouquet is intense with notes of pepper, clove, vanilla, toast and forest fruits with further hints of blackcurrant, morello cherry, spice and coffee. There are secondary aromas of menthol and spice with hints of leather and flowers.
Palate	The wine is full and round on the palate with balance and length. The tannins are generous and rich and the oak is well-integrated with the fruit. The Cabernet Sauvignon is the dominant variety on the front palate but gives way to the Syrah in the finish.

TASTING

Serving Temperature	Decant for 30 minutes at 17-19 degrees.
Food Pairing	Delicately cooked meat, light game, lamb or soft cheese.
Ageing Potential	When stored in optimum conditions it can be laid down for more than 10 years.

AWARDS

Gold Medal, CWSA China Wine & Spirits Awards.
Rated 92/100 by Wine & Spirits Magazine
Rated 91/100 by James Suckling

LABEL DESIGN

"Family Tree 1er Dieu Assyrien" by Rim el Jundi, 2010



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