



CHATEAU KEFRAYA

A TERROIR, A SOUL, A GREAT WINE

Château Kefraya 2015



TECHNICAL INFORMATION

Varieties	Cabernet Sauvignon, Syrah, Cabernet Franc, Cinsaut, Mourvèdre
Alcohol	14.5 % vol
Acidity	3.77 g/l H ₂ SO ₄
Residual Sugar	1.8 g/l
Soil	Clay-limestone, clay, silt, sand and gravel
Altitude	Between 940 and 1100 m
Surface	25.71 ha
Vine Age	26 years
Density	Between 3,200 and 4,000 vines/ha Cinsaut: 1,600 vines/ha
Yield	32 hl/ha

WINEMAKING

Harvest	Manual on the estate's vineyards.
Vinification	In tanks with a maceration period ranging from 2 to 3 weeks. Alcoholic fermentation is carried out at a controlled temperature of 20/22°C, followed by malolactic fermentation. No use of wood shavings.
Ageing	24 months in 32% new, 47% one-year-old French oak barrels and the remaining in tanks. Then 5% of the volume is aged for 6 months in 320 liters-capacity amphora made of clay.
Bottling	At the château using premium 49x24mm natural corks.

ORGANOLEPTIC PROFILE

Eye	Deep cherry colored, clear and brilliant, with purple reflections.
Nose	The first bouquet is intense and complex. From the ageing in amphora it results a unique wine with the purest profile. The texture is marked by the terroir, combining notes of scrublands and sandalwood along with pepper and leather. The fine and subtle woody nose has aromas of fresh red fruits, morello cherry, ripe strawberries and menthol. The second nose offers more intense notes of violet and violet that evolve towards empyreumatic notes with hints of coffee and licorice when allowed to breath.
Palate	The wine is frank, ample and generous on the palate with balance and length. The tannins are particularly soft followed by good volume on the palate. The oak is well-integrated with the whole structure. The mouth is complex with beautiful long lasting aromas. The Cabernet Sauvignon is the dominant variety on the front palate, followed by the spicy Syrah and gives way to the Cinsaut and the floral aromas of Carmenère 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, Mundus Vini - Germany