



CHATEAU KEFRAYA

A TERROIR, A SOUL, A GREAT WINE

Les Bretèches Rouge 2013

TECHNICAL INFORMATION

Grape Varieties	Cinsaut, Tempranillo, Syrah, Cabernet Sauvignon, Carignan, Mourvèdre and Marselan.
Alcohol	14% vol
Acidity	3.28 g/l H ₂ SO ₄
Residual Sugar	2 g/l

WINEMAKING

Harvest	Exclusively manual harvest on the state vineyards.
Vinification	After destemming, berries are crushed before being placed in tanks. Alcoholic fermentation and maceration takes place in thermo-regulated stainless steel tanks for a period of one to three weeks with temperatures ranging from 23 to 26 degrees depending on the variety. Malolactic fermentation takes place in concrete tanks.
Ageing	Maturation in tanks for at least 24 months.
Bottling	At the château, 28 months after vinification and stability control, using premium 44-24mm natural corks.

SENSORY PROFILE

Eye	Clear and bright, dark ruby.
Nose	The first bouquet is fresh and of good intensity, revealing subtle notes of red fruits, cherry and licorice as well as slightly spicy notes. The second bouquet is more delicate offering notes of blackcurrant, forest fruit, blueberry and a slight touch of curry. The nose is clear, flawless, delicate and complex.
Palate	The first impression is full and textured. On the palate, the wine is balanced and round with a slightly spicy finish. The structure is defined by strong, soft tannins.

TASTING

Serving Temperature	Serve it at around 16 degrees.
Food Pairing	Lebanese mezze, grilled meats as well as slightly spiced dishes.
Ageing Potential	A good ageing potential of five to eight years. Drink it young to best enjoy the freshness and fruit.

AWARDS Double Gold medal, CWSA Best Value, China Wine & Spirits Awards - China

SPECIFICITIES Les Bretèches gets its name from a "bretèche", a projecting window with floor openings originally used for defensive purposes, which is a feature of the castle on the Château Kefraya estate.

