



CHATEAU KEFRAYA – “ROUGE 2018” GRAND VIN DE LA BEKAA

CLASSIFICATION

BEKAA VALLEY
GRAND VIN DE LA BEKAA

VARIETALS

Cabernet Sauvignon, Syrah, Cabernet Franc

HARVEST PERIOD

Harvest by hand from mid August till mid September

AREA OF ORIGIN

BEKAA VALLEY- LEBANON

ABV

14% by Volume

AVAILABLE SIZES

750ML

SOIL TYPE

Clay-limestone marl type on Jurassic geology at 1000 m altitude.

PRODUCTION METHOD

Alcoholic fermentation is carried out in tanks at a controlled temperature followed by malolactic fermentation. No use of wood shavings. 80 % are Aged for 24 months in 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.

SENSORY ANALYSIS

Combining power and elegance with silky tannins, the Château Kefraya is characterized by subtle notes of cherry, spices, leather, and vanilla. Enjoyable now, it will age favorably for a decade or more. Optimal when decanted.

FOOD PAIRING

Pairs well with meat and game dishes, as well as seasoned cheeses, and Lebanese mezze.

SERVING TEMPERATURE

Serve fresh at 64°F.

RED WINE



CHATEAU KEFRAYA
A TERROIR. A SOUL. A GREAT WINE

CASES PER PALLET

70

CASES PER LAYER

7

BOTTLE PER CASE

12

CASE WEIGHT

36lb

CASE DIMENSIONS

(19/12/6.5) Inches

BOTTLE TYPE

Bordelaise

UPC CODE

691399211186



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