



## AMPHORA 2020-CHATEAU ROUGE

### CLASSIFICATION

BEKAA VALLEY  
GRAND VIN DE LA BEKAA

### VARIETALS

Cinsault, Tempranillo, Syrah and Carignan

### HARVEST PERIOD

Harvest by hand in from mid August till mid September

### AREA OF ORIGIN

BEKAA VALLEY- LEBANON

### ABV

14% by Volume

### AVAILABLE SIZES

750ML

### FOOD PAIRING

Spicy dishes, light game, lamb and pulses, and Lebanese mezze.

### SOIL TYPE

Limestone scree and rolled pebbles on cretaceous geology at 1000 m altitude above the Mediterranean

### PRODUCTION METHOD

In tanks and in 3-year-old open oak barrels, with a maceration period ranging from 10 to 12 days. No use of wood shavings. 1 year in Amphora (1100 degrees cooked clay jars)

### SENSORY ANALYSIS

Deep cherry colored, clear and brilliant, with purple reflections. The first nose is surprisingly rich, combining finesse and complexity. It offers notes of sandalwood, cold smoke, curry, leather. The second nose offers more pronounced notes of violets, gooseberry and notes that recall forest vegetation. With aeration it evolves towards complex empyreumatic notes punctuated by notes of red fruits with syrup and notes of pepper of Jamaica.

The attack is smooth and generous. On the palate, the wine is delicious and balanced. The tannins are silky and elegant. The mouth is accompanied by spicy notes, bitter almonds, black cherries, incense and quince. The palate is rich and amazing, unveiling unique flavors. The finish is persistent, leaving room for fruit and cinnamon.

**SERVING TEMPERATURE** Serve fresh at 64°F.

## RED WINE



CHATEAU KEFRAYA  
A TERROIR. A SOUL. A GREAT WINE

**CASES PER PALLET**

126

**CASES PER LAYER**

7

**BOTTLE PER CASE**

6

**CASE WEIGHT**

22lb

**CASE DIMENSIONS**

(20/12.6/3.6) Inches

**BOTTLE TYPE**

Amphora

**UPC CODE**

691399811201



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