

CHÂTEAU KEFRAYA

2021

CHÂTEAU KEFRAYA 'LES BRETECHES' BLANC

BEKKA VALLEY • LEBANON • ASIA

TECHNICAL DETAILS

The Estate

Located in the West Bekaa Valley, the large estate of Château Kefraya has been the Bustros family's property for generations. The castle is built starting 1946 on an artificial hill used by the Romans centuries ago to observe their troop movements.

Wine Making

After destemming, berries undergo maceration on skins. Grapes are then pressed with pneumatic press and their juices are selected. Static debourbage by refrigeration at 8 degrees, followed by a cold liquid stabilization. Then alcohol fermentation in tanks and barrels at a controlled temperature of 16-18 degrees. After fermentation, the wines are stabilized with regard to protein and tartaric acid.

Food Suggestions

Pairs well with Lebanese salads and mezze dishes like fattouche, tabboulé, hommos etc., oysters, mussels cooked in white wine and grilled fish.

TASTING NOTES

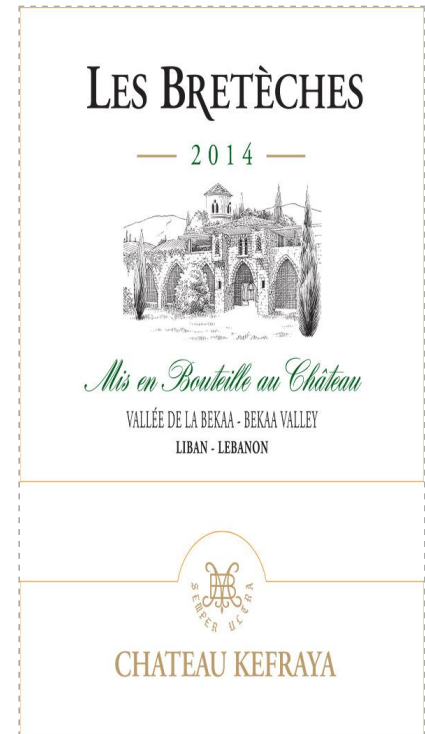
A clear pale yellow, with slight golden highlights. The first bouquet is fresh with good intensity, revealing subtle notes of muscat as well as exotic notes, with hints of white flowers and honey. The second bouquet, with exotic aromas, offers peach and fresh melon notes. The nose is clear, flawless, refined with a beautiful complexity. The attack is lively and frank. The wine is balanced and fresh on the palate. The Muscat offers an exotic touch while the Sauvignon blanc reveals fruity and mineral notes mixed with fresh mango and apricot exotic

Chardonnay, Clairette, Muscat, Sauvignon Blanc, & Viognier grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Vegan
- ABV%: 13
- Class: White

CHATEAUKEFRAYA.COM/EN/KEFRAYA

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

