

CHÂTEAU KEFRAYA CHÂTEAU KEFRAYA COMTE D M

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

In 60 hl oak barrels for a maceration period of 5 weeks including 5 days of cold pre-fermentation maceration. Fermentation at controlled temperature varying between 23°C and 25°C; malolactic fermentation. No use of wood shavings.

Food Suggestions

Pairs well with beef, lamb, deer, venison, and cured meats.

TASTING NOTES

It is finely smooth on the palate, with elegant and melted tannins. Subtle balance between fine oak and inherent fruit. It is recommended to have it decanted one hour before serving, to better enjoy its complexity.

Cabernet Sauvignon & Syrah grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Vegan
- Organic
- Sustainable
- ABV%: 14
- Class: Red

[CHATEAUKEFRAYA.COM/EN/KEFRAYA](https://chateaukefraya.com/en/kefraya)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

