

CHÂTEAU KEFRAYA

CHÂTEAU KEFRAYA 'LES BRETECHES' ROUGE

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 are crushed before being placed in tanks. Alcoholic fermentation and maceration in thermo-regulated stainless steel tanks for a period of 1 to 3 weeks with regulated stainless steel tanks for a period of 1 to 3 weeks with temperatures ranging from 23 to 26 degrees depending on the vine. Malolactic fermentation in concrete tanks. Maturation in tanks for 10 months, then aging in bottles for 1 year. No use of wood shavings.

Food Suggestions

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

TASTING NOTES

Lebanon's Cinsaut has been growing in the Bekaa Valley for more than a century. In this respect, and bearing in mind the other exciting grapes that make up the blend, Les Bretèches is a quintessential Lebanese wine. With a finely spiced nose of blackcurrant and cherry, it reveals silky tannins and generous red fruits flavors.

Cinsaut, Syrah, Tempranillo, Cabernet-Sauvignon, Carignan, Mourvèdre, Cabernet-Franc & Marselan grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



LES BRÈTÈCHES

— 2012 —



Mis en Bottle au Château

VALLÉE DE LA BEKAA - BEKAA VALLEY
LIBAN - LEBANON



CHATEAU KEFRAYA

ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Sustainable
- Vegan
- ABV%: 14
- Class: White

CHATEAUKEFRAYA.COM/EN/KEFRAYA

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

