

CHATEAU KA, FLEUR DE KA, BEKAA VALLEY, LEBANON, 2007



Producer Profile

Château Ka is an extraordinary story of determination and resolve.

Akram Kassatly built his winery in the Bekaa Valley in 1973. Shortly after the first wines were made, Lebanon was engulfed by war. The winery was forced to close and Akram moved into other businesses. Finally in 2005 he announced that he was going to try again. Today, Château Ka is the only winery in Lebanon to produce wine entirely from their own vineyards. Akram creates both rich, concentrated reds and beautifully fresh, fruity, crisp white wines that are some of the finest in the country.

Viticulture

The vineyard is located at 1000m above sea level at the Eastern end of the Bekaa valley. There is very little annual rainfall so drip irrigation is used as necessary. The vineyard was planted in 1998 with all harvesting done by hand in the cool of the morning into 20KG boxes.

Winemaking

Upon reception the grapes are destemmed and crushed. Fermentation occurs at 27-28 degrees. Maceration follows for 3 weeks. Free run wine is extracted, remaining grapes are pressed. Press wine doesn't go to the blend of this wine.

Tasting Note

Bright red fruits jump out of the glass along with a hint of oak. The palate is rich, smooth and supple with bright cherry and redcurrant fruit; whilst fine tannins hint to it's longevity and the finish is minutes long!

Food Matching

Red meats and aged cheeses

Awards



Technical Details

Varieties:

Cabernet Sauvignon 70%

Merlot 22%

Syrah 8%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 24 months

Type: French

% wine oaked: 100

% new oak: 100