



Product code: 7804

## Chateau Ka, Source de Rouge, Bekaa Valley, Lebanon, 2017

### 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 and drip irrigation is used as necessary. The vineyard was planted in 1998 and all harvesting is 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, and the remaining grapes are then gently pressed.

### Tasting Note

A delicate bouquet of red fruits and subtle spice whilst red pepper and soft tannins add to the fruit and fills the palate with hints of liquorice.

### Food Matching

Enjoy this wine with beef, venison and lamb, and of course with Lebanese food it is divine.

### Technical Details

#### Varieties:

Cabernet Sauvignon 70%

Syrah 20%

Merlot 10%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

### Oak Treatment

Time: 12 months

Type: French

% wine oaked: 34

% new oak: None