

# Technical Sheet - Château 2009

*1041 cases produced*

Château Qanafar and its vineyards lie at an altitude of 1200m, just above the village of Khirbet Qanafar in the West Bekaa. All vineyards are owned / cared for by the winery, keeping full decision-making control on varietal selection, trellis systems, pruning, harvest date, and winemaking philosophy, leading to wines of premium quality.

## Label:



## Sensorial Analysis

<i>Appearance:</i>	Deep ruby red
<i>Aromas:</i>	Ripe red and black fruits, oak
<i>Flavors:</i>	Blackberries, red currant, raspberries and spices supported by well-rounded fruit and oak tannins. Good balance between attack, mid-palate, and finish, though slightly greater emphasis on the mid-palate and finish.
<i>Varietals:</i>	Cabernet Sauvignon – 55% Merlot – 30% Syrah – 15%
<i>Trellis systems</i>	Bush & VSP
<i>Age of vines</i>	4 to 17 years

## Vinification

<i>Oenologist consultant</i>	Hiba Salloum
<i>Harvest method:</i>	Hand picked
<i>Cold soaking:</i>	None
<i>Fermentation type:</i>	Inoculated
<i>Fermentation temperatures:</i>	25 to 28 °C
<i>Pump-overs:</i>	Regularly everyday until pressing
<i>Total skin contact:</i>	15 to 21 days
<i>Fining &amp; filtering:</i>	This wine is unfinned and unfiltered to enhance complexity and body

## Aging

<i>Oak:</i>	55% new oak, 45% SS tanks
<i>Time in oak:</i>	12 months
<i>Type of oak:</i>	84% French, 8% American, 8% Caucasus
<i>Aging potential:</i>	10-15 years depending on storage conditions

## Chemical analysis

<i>Alcohol:</i>	15%
<i>Residual Sugar:</i>	< 2 g / L
<i>Titrateable Acidity:</i>	6 g / L (tartaric acid equivalent)
<i>pH</i>	3.55