



Technical Sheet – Château Qanafar 2012

14,000 bottles 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 dark red
<i>Aromas & flavors:</i>	Complex and exuberant, with notes of cassis and ripe black fruits married to velvety oak tannins. Good acidity to balance the fruitiness and a remarkable equilibrium between attack, mid-palate, and finish.
<i>Varietals:</i>	Cabernet Sauvignon (33%), Merlot (33%), Syrah (33%)
<i>Trellis systems</i>	VSP & Bush
<i>Age of vines</i>	7-20 years

Vinification

<i>Winemaker & Consultant</i>	Eddy Naim, David Ciry
<i>Harvest method & timing</i>	Manual harvest, beginning of September to beginning October
<i>Cold-soaking:</i>	None
<i>Yeast:</i>	Selected
<i>Fermentation:</i>	25 to 28 °C in stainless steel tank
<i>Pump-overs:</i>	Twice daily, manually
<i>Fining & filtering:</i>	None

Aging

<i>Oak:</i>	33% new, 33% 2 nd use, 33% 3 rd use
<i>Time in oak:</i>	12 months
<i>Type of oak:</i>	Primarily French oak barrels, 225L
<i>Aging potential:</i>	20+ years depending on storage conditions

Chemical analysis

<i>Alcohol:</i>	15.5%
<i>R. Sugar:</i>	< 2 g / L
<i>Total Acidity:</i>	7 g/L (tartaric acid equivalent)
<i>V. Acidity:</i>	0.55 g/L
<i>pH</i>	3.5