

Technical Sheet – EVA 2014

2,500 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>	Clear, light yellow
<i>Aromas & flavors:</i>	Enticing aromas of toasted wheat and smoke married to highly floral notes. Zesty and refreshing on the palate, ensuring longevity.
<i>Varietals:</i>	Viognier – 100%
<i>Trellis systems</i>	VSP
<i>Age of vines</i>	5-6 years

Vinification

<i>Winemaker & Consultant</i>	Eddy Naim, David Ciry
<i>Harvest method & timing</i>	Manual harvest, third week of August 2014
<i>Pressing:</i>	Whole bunches in pneumatic press with 24 hours settling at 12 °C
<i>Yeast:</i>	Selected
<i>Fermentation:</i>	In 100% new French oak barrels
<i>Maturation:</i>	12 months in new French oak barrels
<i>Fining & filtering:</i>	This wine is unfinned and filtered at 5 microns

Aging

<i>Oak:</i>	100% new oak
<i>Time in oak:</i>	12 months
<i>Type of oak:</i>	French
<i>Aging potential:</i>	8 years

Chemical analysis

<i>Alcohol:</i>	12.5%
<i>Residual Sugar:</i>	< 2 g / L
<i>Titrateable Acidity:</i>	7.5 g/L (tartaric acid equivalent)
<i>pH</i>	3.38