

# Technical Sheet – Paradis 2010

*580 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>	Ruby red
<i>Aromas:</i>	Floral, red fruit with a touch of oak
<i>Flavors:</i>	Mulberry, ripe red fruits
<i>Varietals:</i>	Cabernet Sauvignon – 50% Syrah – 50%
<i>Trellis systems</i>	Bush
<i>Age of vines</i>	8 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 29 °C
<i>Pump-overs:</i>	Regularly everyday until pressing
<i>Total skin contact:</i>	15 days
<i>Fining &amp; filtering:</i>	This wine is unfinned and unfiltered to enhance complexity and body

## Aging

<i>Oak:</i>	Blend: 90% no oak, 10% oak
<i>Time in oak:</i>	10% aged for 12 months
<i>Type of oak:</i>	100% French
<i>Aging potential:</i>	5 to 10 years depending on storage conditions

## Chemical analysis

<i>Alcohol:</i>	13%
<i>Residual Sugar:</i>	< 2 g / L
<i>Titrateable Acidity:</i>	n/a
<i>pH</i>	n/a