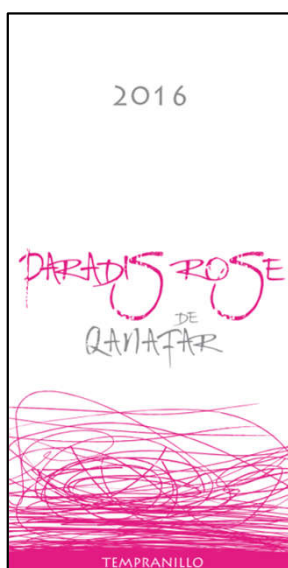


Technical Sheet – Paradis Rose 2016

3,000 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>	Clear, light salmon hue
<i>Aromas & flavors:</i>	Exhibits a floral nose sprinkled with cinnamon and lychee notes, a profile closely matched on the palate. Its seductive acidity and opulent body will please hedonists!
<i>Varietals:</i>	Tempranillo – 100%
<i>Trellis systems</i>	VSP
<i>Age of vines</i>	7-8 years

Vinification

<i>Winemaker & Consultant</i>	Eddy Naim, David Ciry
<i>Harvest method & timing</i>	Manual harvest, third week of August 2016
<i>Pressing:</i>	Whole bunches in pneumatic press with 24 hours settling at 12 °C
<i>Yeast:</i>	Selected
<i>Fermentation:</i>	16 to 20 °C in stainless steel tank
<i>Maturation:</i>	8 months in stainless steel tank
<i>Fining & filtering:</i>	This wine is fined and filtered at 0.45 microns

Aging

<i>Oak:</i>	None
<i>Time in oak:</i>	n/a
<i>Type of oak:</i>	n/a
<i>Aging potential:</i>	2 years

Chemical analysis

<i>Alcohol:</i>	12%
<i>Residual Sugar:</i>	n/a g / L
<i>Titrateable Acidity:</i>	n/a (tartaric acid equivalent)
<i>pH</i>	n/a