



Technical Sheet – Blanc de Qanafar 2013

4,000 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 yellow
<i>Aromas & flavors:</i>	Aromas of tropical fruits, with a slight and pleasant sweetness balanced by crisp acidity. A significant length on the palate.
<i>Varietals:</i>	Sauvignon Blanc – 100%
<i>Trellis systems</i>	VSP & Bush
<i>Age of vines</i>	4-5 years

Vinification

<i>Winemaker & Consultant</i>	Eddy Naim, Hiba Salloum
<i>Harvest method & timing</i>	Manual harvest, second week of August 2013
<i>Pressing:</i>	Whole bunches in pneumatic press with 12 hours settling at 12 °C
<i>Yeast:</i>	Selected
<i>Fermentation:</i>	14 to 16 °C in stainless steel tank
<i>Maturation:</i>	10 months in stainless steel tank, cold stabilization
<i>Fining & filtering:</i>	This wine is fined and filtered at 0.65 microns

Aging

<i>Oak:</i>	None
<i>Time in oak:</i>	n/a
<i>Type of oak:</i>	n/a
<i>Aging potential:</i>	3 years

Chemical analysis

<i>Alcohol:</i>	12.7%
<i>Residual Sugar:</i>	< 3 g / L
<i>Titrateable Acidity:</i>	6.75 g/L (tartaric acid equivalent)
<i>pH</i>	3.38