

Technical Sheet – Château 2010

600 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>	Deep ruby red
<i>Aromas:</i>	Creamy red and black fruits
<i>Flavors:</i>	Blackberry & plum well married with supple oak tannins with the oak not overwhelming the fruitiness
<i>Varietals:</i>	Syrah – 55% Merlot – 45%
<i>Trellis systems</i>	VSP & Bush
<i>Age of vines</i>	6 to 15 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 & filtering:</i>	This wine is unfinned and unfiltered to enhance complexity and body

Aging

<i>Oak:</i>	100% second use oak
<i>Time in oak:</i>	12 months
<i>Type of oak:</i>	84% French, 8% American, 8% Caucasus
<i>Aging potential:</i>	15 years depending on storage conditions

Chemical analysis

<i>Alcohol:</i>	14.2%
<i>Residual Sugar:</i>	< 2 g / L
<i>Titrateable Acidity:</i>	n/a
<i>pH</i>	n/a