



Technical Sheet – Château Qanafar 2011

14,000 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>	Brilliant and dark red
<i>Aromas & flavors:</i>	Complex and refined, with opulent yet elegant notes of cassis and red fruits married to velvety oak tannins. Good acidity to balance the fruitiness and a remarkable equilibrium between attack, mid-palate, and finish.
<i>Varietals:</i>	Cabernet Sauvignon (33%), Merlot (33%), Syrah (33%)
<i>Trellis systems</i>	VSP & Bush
<i>Age of vines</i>	7-20 years

Vinification

<i>Winemaker & Consultant</i>	Eddy Naim, Hiba Salloum
<i>Harvest method & timing</i>	Manual harvest, end of September/beginning of October
<i>Cold-soaking:</i>	None
<i>Yeast:</i>	Selected
<i>Fermentation:</i>	25 to 29 °C in stainless steel tank
<i>Pump-overs:</i>	Twice daily, manually
<i>Fining & filtering:</i>	None

Aging

<i>Oak:</i>	50% new, 25% 2 nd use, 25% 4 th use
<i>Time in oak:</i>	12 months
<i>Type of oak:</i>	Primarily French oak barrels, 225L
<i>Aging potential:</i>	20+ years depending on storage conditions

Chemical analysis

<i>Alcohol:</i>	14%
<i>R. Sugar:</i>	< 2 g / L
<i>Total Acidity:</i>	6.24 g/L (tartaric acid equivalent)
<i>V. Acidity:</i>	0.46 g/L
<i>pH</i>	3.4