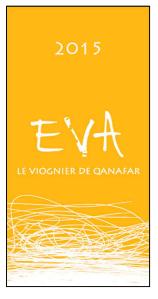


Technical Sheet - EVA 2015

1,000 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

Appearance:	Clear, light yellow
Aromas & flavors:	Enticing aromas of toasted wheat and smoke married
	to highly floral notes. Zesty and refreshing on the
	palate, ensuring longevity.
Varietals:	Viognier – 100%
Trellis systems	VSP
Age of vines	6-7 years

Vinification

Winemaker & Consultant	Eddy Naim, David Ciry
Harvest method & timing	Manual harvest, third week of August 2015
Pressing:	Whole bunches in pneumatic press with 24 hours settling at 12 °C
Yeast:	Selected
Fermentation:	Barrel fermented
Maturation:	12 months in French oak barrels
Fining & filtering:	This wine is fined and filtered at 5 microns

Aging

Oak:	50% new oak
	50% 1 st use
Time in oak:	12 months
Type of oak:	French
Aging	8 years
potential:	

Chemical analysis

Alcohol:	13%
Residual	< 2 g / L
Sugar:	
Titratable	7 g/L (tartaric acid equivalent)
Acidity:	
рН	3.65