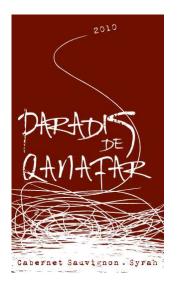


# **Technical Sheet – Paradis 2010**

580 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**

| Appearance:     | Ruby red                                |
|-----------------|---|
| Aromas:         | Floral, red fruit with a touch of oak   |
| Flavors:        | Mulberry, ripe red fruits               |
| Varietals:      | Cabernet Sauvignon – 50%<br>Syrah – 50% |
| Trellis systems | Bush                                    |
| Age of vines    | 8 years                                 |

### Vinification

| Oenologist consultant      | Hiba Salloum   |
|----------------------------|--|
| Harvest method:            | Hand picked  |
| Cold soaking:              | None   |
| Fermentation type:         | Inoculated   |
| Fermentation temperatures: | 25 to 29 °C  |
| Pump-overs:                | Regularly everyday until pressing                                  |
| Total skin contact:        | 15 days  |
| Fining & filtering:        | This wine is unfined and unfiltered to enhance complexity and body |

## Aging

## **Chemical analysis**

| Oak:                | Blend: 90% no oak, 10% oak                       |
|---------------------|--|
| Time in oak:        | 10% aged for 12 months                           |
| Type of oak:        | 100% French                                      |
| Aging<br>potential: | 5 to 10 years depending on<br>storage conditions |

| Alcohol:               | 13%       |
|------------------------|-----------|
| Residual<br>Sugar:     | < 2 g / L |
| Titratable<br>Acidity: | n/a       |
| pН                     | n/a       |