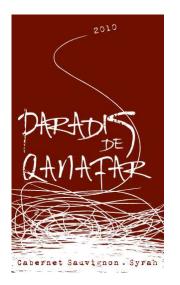


Technical Sheet – Paradis 2010

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% 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 potential:	5 to 10 years depending on storage conditions

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