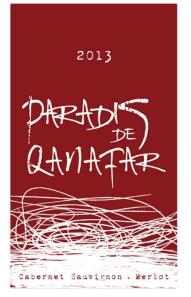


Technical Sheet – Paradis de Qanafar 2013

20,000 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:	Dark, cardinal red
Aromas & flavors:	Complex and exuberant, with notes of creamy red
	fruits, cassis, herbal spices, and a slight touch of
	menthol on the nose. Good acidity and balance
	between attack, middle, and finish on a palate which
	confirms the nose. Very slight expression of vanilla.
Varietals:	Cabernet Sauvignon (60%), Merlot (40%)
Trellis systems	VSP & Bush
Age of vines	8-10 years

Vinification

Winemaker & Consultant	Eddy Naim, David Ciry
Harvest method & timing	Manual harvest, beginning of September to beginning of October 2013
Cold-soaking:	None
Yeast:	Selected
Fermentation:	24 to 28 °C in stainless steel tank
Pump-overs:	Twice daily, manually
Fining & filtering:	Fined and filtered at 1.5 microns.

Aging

Barrel ageing:	Insignificant
Time in oak:	N/A
Type of oak:	N/A
Aging	10+ years depending on storage
potential:	conditions

Chemical analysis

Alcohol:	13.8%
R. Sugar:	< 2 g / L
Total Acidity:	6.82 g/L (tartaric acid equivalent)
V. Acidity:	0.4 g/L
рН	3.46