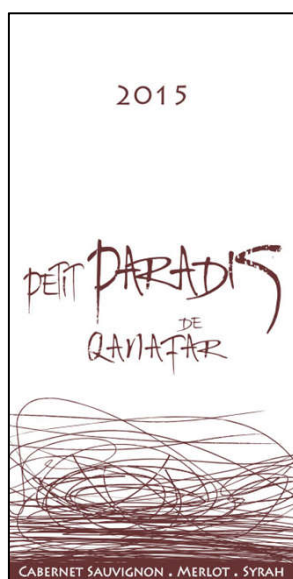


Technical Sheet – Petit Paradis 2015

12,280 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>	Intense & dark red
<i>Aromas & flavors:</i>	Intense ripe & creamy red fruit aromas rise to meet the nose, matched by a soft yet medium-bodied palate that exudes elegance and balance.
<i>Varietals:</i>	Cabernet Sauvignon (70%), Merlot (15%), Syrah (15%)
<i>Trellis systems</i>	VSP & Bush
<i>Age of vines</i>	12-23 years

Vinification

<i>Winemaker & Consultant</i>	Eddy Naim, David Ciry
<i>Harvest method & timing</i>	Manual harvest throughout September 2015
<i>Cold-soaking:</i>	None
<i>Yeast:</i>	Selected
<i>Fermentation:</i>	24 to 28 °C in stainless steel tank
<i>Pump-overs:</i>	Twice daily, manually
<i>Fining & filtering:</i>	This wine is fined & filtered at 3 microns.

Aging

<i>Barrel ageing:</i>	None
<i>Time in oak:</i>	N/A
<i>Type of oak:</i>	N/A
<i>Aging potential:</i>	10+ years depending on storage conditions

Chemical analysis

<i>Alcohol:</i>	14%
<i>R. Sugar:</i>	< 2 g / L
<i>Total Acidity:</i>	8.5 g/L (tartaric acid equivalent)
<i>V. Acidity:</i>	0.58 g/L
<i>pH</i>	3.5