



CHATEAU

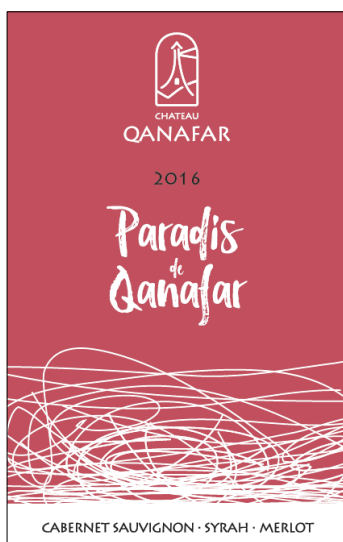
QANAFAR

Technical Sheet – Paradis de Qanafar 2016

8,000 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

<i>Appearance:</i>	Dark red
<i>Aromas & flavors:</i>	Soft tannins envelop a complex fruit kissed by oak, with notes of cassis, black fruits, and spices. Good acidity and balance between attack, middle, and finish on a palate which confirms the nose.
<i>Varietals:</i>	Cabernet Sauvignon (71%), Syrah (23%), Merlot (6%)
<i>Trellis systems</i>	VSP & Bush
<i>Age of vines</i>	11-13 years

Vinification

<i>Winemaker & Consultant</i>	Eddy Naim, David Ciry
<i>Harvest method & timing</i>	Manual harvest, mid-August to mid-September 2016
<i>Cold-soaking:</i>	None
<i>Yeast:</i>	Selected
<i>Fermentation:</i>	23 to 26 °C in stainless steel tank
<i>Pump-overs:</i>	Twice daily, manually
<i>Fining & filtering:</i>	Fined with vegetable proteins and filtered at 4 microns.

Aging

<i>Barrel ageing:</i>	Used french oak barrels
<i>Time in oak:</i>	12 months
<i>Type of oak:</i>	French
<i>Aging potential:</i>	10+ years depending on storage conditions

Chemical analysis

<i>Alcohol:</i>	15.5%
<i>R. Sugar:</i>	2.7 g / L
<i>Total Acidity:</i>	3.5 g/L (tartaric acid equivalent)
<i>V. Acidity:</i>	0.7 g/L
<i>pH</i>	3.69