



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

<i>Appearance:</i>	Dark, cardinal red
<i>Aromas & flavors:</i>	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.
<i>Varietals:</i>	Cabernet Sauvignon (60%), Merlot (40%)
<i>Trellis systems</i>	VSP & Bush
<i>Age of vines</i>	8-10 years

Vinification

<i>Winemaker & Consultant</i>	Eddy Naim, David Ciry
<i>Harvest method & timing</i>	Manual harvest, beginning of September to beginning of October 2013
<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>	Fined and filtered at 1.5 microns.

Aging

<i>Barrel ageing:</i>	Insignificant
<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>	13.8%
<i>R. Sugar:</i>	< 2 g / L
<i>Total Acidity:</i>	6.82 g/L (tartaric acid equivalent)
<i>V. Acidity:</i>	0.4 g/L
<i>pH</i>	3.46