



CHATEAU

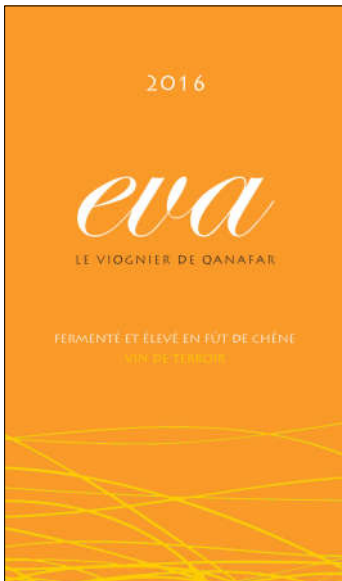
QANAFAR

## Technical Sheet – EVA 2016

*1,000 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>	Clear, light yellow
<i>Aromas &amp; flavors:</i>	An elegant fruit married to floral notes, with aromas of toasted wheat and grilled bread. Zesty and refreshing on the palate.
<i>Varietals:</i>	Viognier – 100%
<i>Trellis systems</i>	VSP
<i>Age of vines</i>	7-8 years

### Vinification

<i>Winemaker &amp; Consultant</i>	Eddy Naim, David Ciry
<i>Harvest method &amp; timing</i>	Manual harvest, third week of August 2016
<i>Pressing:</i>	Whole bunches in pneumatic press with 24 hours settling at 12 °C
<i>Yeast:</i>	Selected
<i>Fermentation:</i>	Barrel fermented
<i>Maturation:</i>	12 months in French oak barrels
<i>Fining &amp; filtering:</i>	This wine is fined and filtered at 5 microns

### Aging

<i>Oak:</i>	33% new oak 33% 1 <sup>st</sup> use 33% 2 <sup>nd</sup> use
<i>Time in oak:</i>	12 months
<i>Type of oak:</i>	French
<i>Aging potential:</i>	8 years

### Chemical analysis

<i>Alcohol:</i>	13%
<i>Residual Sugar:</i>	< 2 g / L
<i>Titrateable Acidity:</i>	6.5 g/L (tartaric acid equivalent)
<i>pH</i>	3.45