



CHATEAU

QANAFAR

# Technical Sheet – Blanc de Qanafar 2019

*7500 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>	Classic Sauvignon Blanc aromas centered on grapefruit, passion fruit and guava, followed by an elegant herbal finale. The flavors are elevated by a crisp acidity and a tantalizingly lingering tail.
<i>Varietals:</i>	Sauvignon Blanc – 100%
<i>Trellis systems</i>	VSP
<i>Age of vines</i>	11 years

## Vinification

<i>Winemaker &amp; Consultant</i>	Eddy Naim, David Ciry
<i>Harvest method &amp; timing</i>	Manual harvest, 2 <sup>nd</sup> week of August 2019
<i>Pressing:</i>	Whole bunches in pneumatic press with 24 hours settling at 12 °C
<i>Yeast:</i>	Selected
<i>Fermentation:</i>	15 to 18 °C in stainless steel tank
<i>Maturation:</i>	9 months in stainless steel tank, cold stabilization
<i>Fining &amp; filtering:</i>	This wine is fined and filtered at 0.7 microns

## Aging

<i>Oak:</i>	None
<i>Time in oak:</i>	n/a
<i>Type of oak:</i>	n/a
<i>Aging potential:</i>	3 years

## Chemical analysis

<i>Alcohol:</i>	14.5%
<i>Residual Sugar:</i>	0.5 g/L
<i>Titrateable Acidity:</i>	6.6 g/L (tartaric acid equivalent)
<i>Volatile Acidity:</i>	0.1 g/L
<i>pH</i>	3.09