



CHATEAU

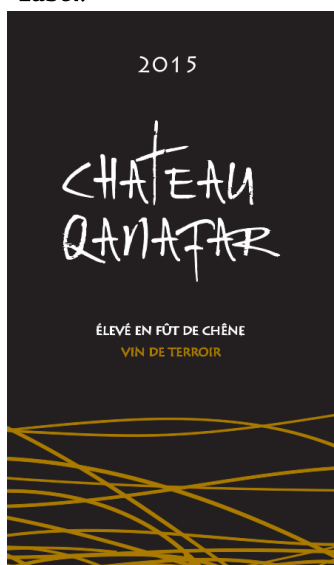
QANAFAR

## Technical Sheet – Château Qanafar 2015

*16,000 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>           | Deep dark red   |
| <i>Aromas &amp; flavors:</i> | Complex and very elegant, with notes of ripe black fruits married to velvety oak tannins. Good acidity to balance the fruitiness and a remarkable equilibrium between attack, mid-palate, and finish. |
| <i>Varietals:</i>            | Syrah (72%), Cabernet Sauvignon (28%)   |
| <i>Trellis systems</i>       | VSP & Bush  |
| <i>Age of vines</i>          | 10-23 years   |

### Vinification

|                                    |   |
|------------------------------------|---|
| <i>Winemaker &amp; Consultant</i>  | Eddy Naim, David Ciry                                       |
| <i>Harvest method &amp; timing</i> | Manual harvest, beginning of September to beginning October |
| <i>Cold-soaking:</i>               | None  |
| <i>Yeast:</i>                      | Selected  |
| <i>Fermentation:</i>               | 24 to 26 °C in stainless steel tank                         |
| <i>Pump-overs:</i>                 | Twice daily, manually                                       |
| <i>Fining &amp; filtering:</i>     | None  |

### Aging

|                         |   |
|-------------------------|---|
| <i>Oak:</i>             | 33% new, 33% 2 <sup>nd</sup> use, 33% 3 <sup>rd</sup> use |
| <i>Time in oak:</i>     | 12 months   |
| <i>Type of oak:</i>     | French oak barrels, 225L                                  |
| <i>Aging potential:</i> | 20+ years depending on storage conditions                 |

### Chemical analysis

|                       |                                    |
|-----------------------|------------------------------------|
| <i>Alcohol:</i>       | 15.5%                              |
| <i>R. Sugar:</i>      | 0.9 g / L                          |
| <i>Total Acidity:</i> | 3.6 g/L (sulfuric acid equivalent) |
| <i>V. Acidity:</i>    | 0.7 g/L                            |
| <i>pH</i>             | 3.60                               |