



CHATEAU

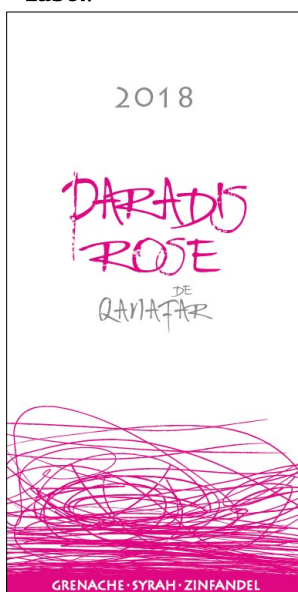
QANAFAR

Technical Sheet – Paradis Rose de Qanafar 2018

2500 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, pale salmon
<i>Aromas & flavors:</i>	Primary notes of lychee and watermelon, followed by a citrusy finale.
<i>Varietals:</i>	Grenache – 52% Syrah – 28% Zinfandel – 10%
<i>Trellis systems</i>	VSP
<i>Age of vines</i>	9 years

Vinification

<i>Winemaker & Consultant</i>	Eddy Naim, David Ciry
<i>Harvest method & timing</i>	Manual harvest, 3 rd week of August 2018
<i>Pressing:</i>	Crushed and destemmed grapes 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 & 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>	13.09%
<i>Residual Sugar:</i>	0.7 g/L
<i>Titrateable Acidity:</i>	5.85 g/L (tartaric acid equivalent)
<i>Volatile Acidity:</i>	0.1 g/L
<i>pH</i>	3.15