



CHATEAU

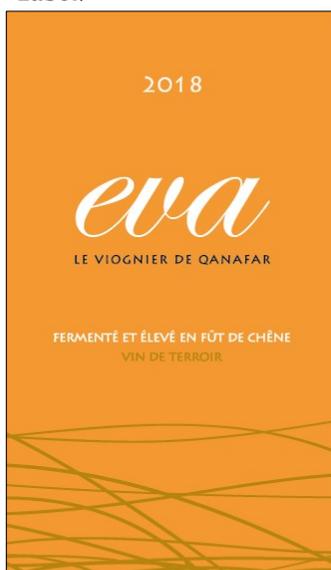
QANAFAR

Technical Sheet – Eva 2018

2,300 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

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|------------------------------|---|
| <i>Appearance:</i> | Clear, light yellow |
| <i>Aromas & 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> | 9-10 years |

Vinification

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|------------------------------------|--|
| <i>Winemaker & Consultant</i> | Eddy Naim, David Ciry |
| <i>Harvest method & timing</i> | Manual harvest, 2 nd week of August 2018 |
| <i>Pressing:</i> | Destemmed and crushed, pressed in pneumatic press with 24 hours settling at 12°C |
| <i>Yeast:</i> | Selected |
| <i>Fermentation:</i> | Barrel fermentation |
| <i>Maturation:</i> | 12 months in French oak barrels |
| <i>Fining & filtering:</i> | Neither fined nor filtered |

Aging

| | |
|-------------------------|---|
| <i>Oak:</i> | 33% new, 33% 2 nd use, 33% 3 rd use |
| <i>Time in oak:</i> | 12 months |
| <i>Type of oak:</i> | French oak barrels, 225L |
| <i>Aging potential:</i> | 8+ years |

Chemical analysis

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|-----------------------|-------------------------------------|
| <i>Alcohol:</i> | 13.4% |
| <i>R. Sugar:</i> | 0.4 g / L |
| <i>Total Acidity:</i> | 5.85 g/L (tartaric acid equivalent) |
| <i>V. Acidity:</i> | 0.2 g/L |
| <i>pH</i> | 3.34 |