

HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Bodega Familiar Desde 1909



HUMBERTO CANALE OLD VINEYARD

Malbec

Variety: 100% Malbec

Vineyard location: Finca "Los Borregos", own vineyards planted in 1969. Located in General Roca, Alto Valle del Río Negro, Patagonia, one of the oldest Malbec plantations in the Argentinean Patagonia

Harvest: End of March/First week of April. The berries are carefully handpicked in small containers and timely delivered to the winery, 1 kilometer away from the vineyard. Yield: 75 Q per hectare.

Crafting: The grapes arrive at the winery in small containers. They are first carefully selected and de-stemmed, after which they undergo the process of cold pre-fermentation maceration for 48 to 72 hour, followed by alcoholic fermentation at controlled temperature (25° to 27°C) in 9,000-liter concrete vats, for a 15-day period, with periodical racking. The next step is the malolactic fermentation and later ageing in French and American oak casks for 10 months, followed by bottling and further bottle ageing for 6 months before its release to the market.

Ageing potential: 10 years in ideal temperature and humidity conditions.

Tasting notes: The elaboration of this Malbec was clearly inspired by my grandsons, sixth generation of the Canale family. Small, strong, corpulent, profound kids, with great personalities, while at the same time, candid, sweet and originals, companions of multiple occasions. Bright purplish red color, deep and intense, typical for this variety. Aromas of fresh plums, spicy notes combined with notes of vanilla and toasted given by its aging in oak. It has a good structure in the mouth, long and well rounded, very powerful.

Pairing notes: Grilled red meat, Brie or goat cheese, intense flavor fishes with spice sauces.

Suggested serving temperature: 16° C

Technical notes:

Alcohol content: 14.0% vol. Total acidity: 5.02 g/L Residual sugar: 2.56 g/L

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