



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



INTIMO

CABERNET/MERLOT/MALBEC

Blend: 45% Cabernet Sauvignon, 45% Merlot, 10% Malbec

Vineyard location: Winery owned old vineyards located in General Roca, Alto Valle del Río Negro, Patagonia.

Harvest: Cabernet Sauvignon: mid-April, Merlot: end of March, Malbec: beginning of April. The berries are carefully handpicked in small containers and timely delivered to the winery, 1 kilometer away from the vineyard.

Yield: Cabernet Sauvignon: 8.000 kgs per hectare; Merlot :10.000 kgs per hectare; Malbec: 9.000 kgs per hectare.

Crafting: Cold pre-fermentation maceration for 48-72 hours, followed by alcoholic fermentation at controlled temperature (25° to 27°C) in 9.000 -liter concrete vats, for a 15-day period, with periodical use of rack and return.

The next step is the malolactic fermentation and later ageing of 10% of the volume in American and French oak casks for 12 months, followed by bottling and further bottle ageing for 10 months before its release.

Ageing potential: 7 years

Tasting notes:

Intense ruby color. Complex and elegant nose, with red berries bouquet and notes of vanilla and tobacco due to its ageing in oak casks. Well rounded, with good body and long finish.

Pairing notes: Different types of meats and pastas in complex and rich sauces.

Suggested serving temperature: 16° to 18° C

Technical notes:

Alcohol content: 13.8 % vol.

Total acidity: 4.92 g/L

Residual sugar: 2.51 g/L

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