

BODEGA  
**HUMBERTO CANALE**  
C A R A C T E R P A T A G O N I C O



## HUMBERTO CANALE

CENTENIUM 2005

**Blend:** The winery developed this outstanding blend with our best selections of Merlot, Cabernet Franc, and Malbec grapes to celebrate its 100-year anniversary, in 2009, as homage to its founder and pioneer in the Argentine Patagonia, the engineer Humberto Canale.

**Vineyard location:** Winery owned vineyards in General Roca, Alto Valle del Río Negro, Patagonia. The Malbec vines are 31 years old, the Merlot ones are 37 years old, and the Cabernet Franc ones are 15 years old.

**Harvest:** Merlot: late March, Malbec: first week of April, Cabernet Franc: late March

**Yield:** 6.000 Kgs per hectare

**Crafting:** The project to elaborate a high-end wine to celebrate the century of the winery started in 2004. We pictured a wine that was a blend of the best varieties in the Argentine Patagonia, the Merlot, together with Argentina's signature grape, the Malbec, and with a subtle addition of Cabernet Franc to give further complexity and elegance. With this idea in mind, we selected three premium plots in the vineyard, which from the pruning to the de-budding of the vines were subject to meticulous care. Throughout all the process, we not only had the crafting of the wine in mind, but also all those elements that connect us to our predecessors, such as the love for the wine and the family tradition, which has been the foundation of our family-based company along the different generations, added to the desire and effort focused on improvement and progress.

The Merlot varietal in the blend was aged in American oak casks for 18 months. The Malbec and Cabernet Franc were aged in French oak. After the final blend, the wine was bottled in September 2006, in 1500 ml magnum bottles, imported from Italy and especially chosen for the product. It was further aged in the bottles till May 2009 in temperature and humidity controlled cellars.

**Ageing potential:** 15 years in optimal temperature and humidity conditions.

**Tasting notes:**

The result of all this careful crafting is a magnificent nectar whose main characteristics are: a deep red color with pronounced purple reflections, comfiture of red and black berries on the nose, with notes of chocolate and vanilla, layered with hints of spice that give the wine an elegant complexity. It is unctuous on the palate, with mature sweet tannins. It is an elegant and well-structured wine; the finish is long and persistent. In sum, a wine of great personality and a long life.

**Pairing notes:** It is ideal to pair with any type of red meat, chicken, duck and all types of pastas.

**Suggested serving temperature:** 16° to 18° C

**Technical notes:**

Alcohol content: 14 % vol.

Total acidity: 4.95 g/L

Residual sugar: 2.65 g/L

Chacra 186 - Gral. Roca - Río Negro - Patagonia - Argentina - Tel. (54 298) 4430415

info@bodegahcanale.com - www.bodegahcanale.com

