



HUMBERTO CANALE ESTATE 1909 MALBEC

COMPOSITION

Malbec 100%

VINEYARD

General Roca, Alto Valle del Río Negro, Patagonia - Argentina

HARVEST

Last week of March. Manual in small bins of 25 kg.

CRAFTING

Alcoholic fermentation at controlled temperature (25° to 27°C) in 9.000-liter concrete vats, for a 20-day period, with periodical use of rack and return technique. The next step is the malolactic fermentation and later ageing of 15 to 20% of the volume in American and French oak casks for 7 months, followed by bottling and further bottle ageing for 6 months before its release.

TASTING NOTES

This wine embodies the purest expression of the Patagonic terroir and the Argentine Malbec. It shows off a very refined style, both in the nose and in the mouth. It's careful oak cask ageing gives the wine an ultimate dimension that turns it into an irresistible one. Full body wine, with a complex structure, with surprising notes of red berries, eucalyptus spice and black pepper. After a year in the bottle, it becomes more unctuous in character, intense and concentrated.

Alcohol:	13.7% Vol.
Total acidity:	4.95 gr / L
Residual sugar:	2.55 gr / L

Ageing potential: 7 years

Winemaker: Horacio Bibiloni



HUMBERTO CANALE PATAGONIA 1909

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