



## HUMBERTO CANALE ESTATE 1909 PINOT NOIR

### COMPOSITION

Pinot Noir 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

The wine, elegant, delicate and complex, shows an attractive garnet color. On the nose, notes of spice and candied fruit accompany nuances of fresh red berries such as strawberries and cherries. Its ageing in oak contribute with subtle notes of vanilla. In the mouth, its attack is sweet and complex, followed by the sensation of a light body and unctuous quality. Sweet tannins and well roundness give the wine a long and persistent finish.

Alcohol:	13.7 % Vol.
Total acidity:	4.72 gr / L
Residual sugar:	2.68 gr / L
Ageing potential:	5 years

Winemaker: Horacio Bibiloni



## HUMBERTO CANALE PATAGONIA 1909

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