

INTIMO

PATAGONIA ARGENTINA



Varietal:	100% Cabernet Sauvignon
Vineyard location:	Winery owned old vineyards located in General Roca, Alto Valle del Río Negro, Patagonia.
Harvest:	The berries are carefully handpicked in small containers and timely delivered to the winery, 1 kilometer away from the vineyard.
Yield:	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 L 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 oak casks for 12 months, followed by bottling and further bottle ageing for 8 months before its release.
Ageing potential:	10 years.

Alcohol: 13.7 % vol. **Total acidity:** 5.02 g/L **Residual sugar:** 2.23 g/L

Tasting notes:

Intense garnet color, with brick reflections around the rim. On the nose, a fruity bouquet can be detected, with a stress on blackberries, currants and a hint of green bell pepper, which is characteristic of the varietal.

It is a medium-bodied wine, mellow and velvety, with a slight hint of vanilla and chocolate in the mouth, showing off a long finish.

It is a Patagonian classic.

Pairing notes:

Different types of meats and pastas in complex and rich sauces.

Chacra 186, General Roca, Río Negro - Argentina
(54 298) 443 0415
info@bodegahcanale.com - www.bodegahcanale.com



HUMBERTO CANALE
PATAGONIA 1909