

HUMBERTO CANALE GRAN RESERVA

CABERNET FRANC

VARIETAL

Cabernet Franc 100%

VINEYARDS

Alto Valle de Río Negro, Patagonia - Argentina.

HARVEST

End of March

CRAFTING

The grapes arrive in the winery in small containers. They are first carefully selected and de-stemmed, after which they undergo the process of cold pre-fermentative maceration for a period of 48 to 72 hours. The next step is the alcoholic fermentation, which takes place at controlled temperature, between 25° and 27°C in 9.000 L concrete vats, for a 20-day period, with periodical racking. The next step is the malolactic fermentation and later ageing in new French and American oak casks for 12 months, followed by bottling and further bottle ageing for 6 months before its release.

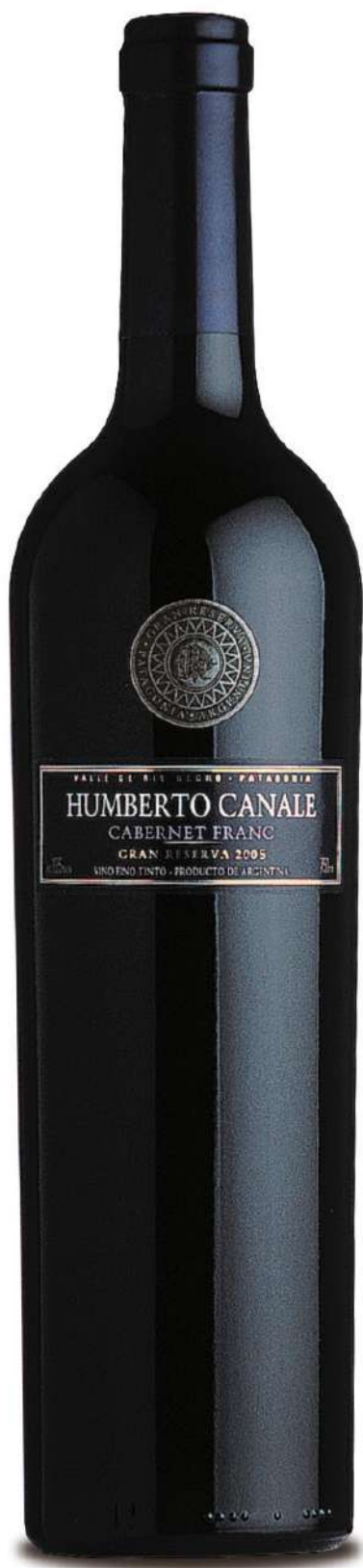
TASTING NOTES

The wine boasts a bright ruby color with purple reflections. On the nose, the intense bouquet of ripe red berries combines with hints of spice, jam, honey and vanilla. It is a wine with a good structure, modern and well rounded, with a long and elegant finish.

Alcohol:	13.9% Vol.
Total acidity	5.17 gr / L
Residual sugar:	2.44 gr / L
Ageing potential:	10 years



Winemaker: Horacio Bibiloni



HUMBERTO CANALE
PATAGONIA 1909

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