

HUMBERTO CANALE GRAN RESERVA

PINOT NOIR

VARIETAL

Pinot Noir 100%

VINEYARDS

Alto Valle de Río Negro, Patagonia - Argentina.

HARVEST

Mid - March

CRAFTING

The grapes arrive in the winery in small containers. They are first carefully selected and de-stemmed, after which they under-go 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 oak casks for 12 months, followed by bottling and further bottle ageing for 6 months before its release.

TASTING NOTES

This Pinot Noir represents the best of the varietal in Argentina, showing the terroir characteristics of the Alto Valle del Río Negro oasis. It is a mature wine, intense and elegant, rich in taste, opulent and unctuous. This is the first Pinot Noir crafted in oak casks in the Argentine Patagonia, since 1999. The wine shows an intense ruby color, with purple reflections, all enveloping fruity and spicy bouquet. In the mouth it presents an outstanding taste and a medium body, velvety and smooth. Notes of vanilla, tobacco and walnuts highlight the initial attack. The finish is long and persistent.

Alcohol:	14% Vol.
Total acidity	5.02 gr / L
Residual sugar:	2.05 gr / L
Ageing potential:	6 years



Winemaker: Horacio Bibiloni



HUMBERTO CANALE PATAGONIA 1909

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