

HUMBERTO CANALE

OLD VINEYARD

MALBEC



VARIETAL

100% Malbec

VINEYARDS

Finca "Los Borregos" Alto Valle de Río Negro, Patagonia - Argentina.

HARVEST

From the end of March to the first week in April.

CRAFTING

The grapes arrive at the winery in small containers. They are first carefully selected and de-stemmed, after which they undergo the process of cold pre-fermentation maceration for 48 to 72 hour, followed by alcoholic fermentation at controlled temperature (25° to 27°C) in 9,000-liter concrete vats, for a 15-day period, with periodical racking. The next step is the malolactic fermentation and later ageing in French and American oak casks for 12 months, followed by bottling and further bottle ageing for 6 months before its release to the market.

TASTING NOTES

The elaboration of this Malbec was clearly inspired by my grandsons, sixth generation of the Canale family. Small, strong, corpulent, profound kids, with great personalities, while at the same time, candid, sweet and originals, companions of multiple occasions. Bright purplish red color, deep and intense, typical for this variety. Aromas of fresh plums, spicy notes combined with notes of vanilla and toasted given by its aging in oak. It has a good structure in the mouth, long and well rounded, very powerful.

Alcohol content:	14.0% vol.
Total acidity:	5.02 g/L
Residual sugar:	2.56 g/L
Ageing potential:	10 years

Winemaker: Horacio Bibiloni



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PATAGONIA 1909

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