

HUMBERTO CANALE

OLD VINEYARD

MALBEC CABERNET 2021

LIMITED EDITION 7.318 BOTTLES



VARIETAL

60% Malbec - 40% Cabernet Sauvignon

VINEYARDS

Los Angelitos Alto Valle de Río Negro, Patagonia - Argentina.

HARVEST

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

CRAFTING

Cold maceration for 48-72 hours, alcoholic fermentation at controlled temperature (25° to 27° C) in cement vessels of 9.000 Lts capacity for a period of 15 days with periodic ups and delestage. Malolactic fermentation and subsequent ageing in French oak barrels and central European for a period of 12 months before being bottled. Bottled aged for 6 months prior to market.

TASTING NOTES

This is the first Blend in the OLD VINEYARD range and was born from the inspiration in the new generations, who share the purity, spontaneity and genuine commitment to protect the habitat where we live. This bond of harmony and freshness, is expressed in the blending of Malbec and Cabernet Sauvignon grapes from our oldest vineyards dating from the 1969 and 1937 respectively. The result is this magnificent blend of great complexity and elegance. Intense red color with violet hues. On the nose ripe red fruits are highlighted in combination with the notes of vanilla and coconut provided by its passage through oak barrels. The mouth is presented with great volume and balance with notes of fine fruit jams, highly complex and structured wine, with persistent finish.

Ageing potential: 10 years

Winemaker: Horacio Bibiloni



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PATAGONIA 1909

CHACRA 186 / VALLE DE RÍO NEGRO - PATAGONIA, ARGENTINA

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