

HUMBERTO CANALE

OLD VINEYARD

SEMILLÓN



VARIETAL

Semillón 100%

VINEYARDS

Finca Milagros - Alto Valle de Río Negro, Patagonia - Argentina.

HARVEST

Early March to the first week in April.

CRAFTING

The grapes arrive at the winery in perfect sanitary condition, with optimum ripeness. The grapes are destemmed and then the liquid phase is separated from the solids by means of a pneumatic pressing process. The must obtained is deposited in stainless steel tanks where a debourbage process is carried out with the use of cold and pectolytic enzymes. Alcoholic fermentation begins at a controlled temperature of between 15° and 17°, which lasts approximately 15 days. 20% of the volume is fermented in French oak barrels and 80% in cement vats. The 20% of the wine is aged in barrels for 8 months. Once the aging is completed, the clarification and stabilization processes begin and the wine is bottled.

TASTING NOTES

This wine is named after Milagros, granddaughter of Guillermo Barzi and sixth generation of the Canale family. Yellow color with greenish reflections. Intense aroma of white fruits with notes of fresh herbs. Unctuous, smooth and harmonious in the mouth. Balanced acidity, excellent balance and ample finish. Great varietal typicity, elegant and complex.

Alcohol:	13% Vol.
Total acidity	6.07 gr / L
Residual sugar:	2.56 gr / L
Ageing potential:	5 years

Winemaker: Horacio Bibiloni



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PATAGONIA 1909

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