

HUMBERTO CANALE

OLD VINEYARD

PINOT NOIR



VARIETAL

100% Pinot Noir

VINEYARDS

Finca "La Isabel" Alto Valle de Río Negro, Patagonia - Argentina.

HARVEST

Mid March

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 Eastern Europe oak casks for 10 months, followed by bottling and further bottle ageing for 6 months before its release to the market.

TASTING NOTES

This wine has been conceived in honor to my first granddaughter: Isabel, sixth generation of the Canale family. I associate Pinot Noir's refinement and elegance, an emblematic variety in Patagonian, with the grace, gentleness and beauty of this little girl. Of an intense ruby color with purple reflections, the wine shows fruity with notes of cherry and walnuts, well balanced with tobacco and vanilla given by the barrique. In the mouth it presents an outstanding taste and a medium body, velvety and smooth. The finish is long and persistent. It is a typical Pinot, an exponent of this variety from Patagonia.

Alcohol content:	13.8% vol.
Total acidity:	4.95 g/L
Residual sugar:	2.88 g/L
Ageing potential:	6 years

Winemaker: Horacio Bibiloni



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PATAGONIA 1909

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