

# HUMBERTO CANALE

## OLD VINEYARD

### RIESLING



#### VARIETAL

100% Riesling

#### VINEYARDS

Alto Valle de Río Negro, Patagonia - Argentina.

#### HARVEST

End of March

#### CRAFTING

The grapes arrive at the winery in perfect sanitary conditions, with the right ripeness degree. They are de-stemmed and pressed to separate the solids from the liquid juice, the must, using a press process. The must is then stored in 9,000 Lts vats where it goes through a process to eliminate the lees, using cold and pectolytic enzymes. It is then transferred to stainless steel vats to go through the alcoholic fermentation, at a controlled temperature of 14° to 16°C for approximately 15 days. Finally, the wines are racked to different vats where they are clarified and stabilized before being bottled.

#### TASTING NOTES

Riesling's softness motivated me to project this wine in relation to my granddaughter Morita, a blond, delicate, ductile and very seductive little girl, sixth generation of the Canale family. This variety certainly resembles her; its essence makes it evolve splendidly throughout the years. Fruity citric aromas with tropical notes and white peaches. Mineral characteristic. In the mouth shows great elegance and harmony, fresh, fruity with elegant acidity.

Alcohol content:	13.7% vol.
Total acidity:	6.07 g/L
Residual sugar:	4.67 g/L
Ageing potential:	4 years

Winemaker: Horacio Bibiloni



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### PATAGONIA 1909

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