

# HUMBERTO CANALE

## OLD VINEYARD

### RIESLING

#### VARIETAL

Riesling 100%

#### VINEYARDS

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

#### HARVEST

Early March, manually in small 25 kg bins.

#### SOIL

The soil of vineyard 3/185 has a loamy texture, with 40% silt, 15% clay, and 45% sand. organic matter is low at 1.2%, and the ph is slightly alkaline at 7.5 it has a profile with good drainage capacity. the sub-surface calcium content is 4.3% and of a laminar type. it does not present stones or pebbles in its profile.

#### PRODUCTION

A preliminary racking was carried out, and the alcoholic fermentation took place in first-use french oak barrels with a capacity of 300 liters. after alcoholic fermentation, a racking was performed, and the wine returned to the same barrels for a period of 3 months.

#### TASTING NOTES

Attractive greenish-yellow color with steely notes. citrus fruit aromas with subtle tropical notes and white peaches. presence of mineral characters. on the palate, it is well-balanced and harmonious. fresh, fruity with elegant acidity and pronounced mineral characters.

Alcohol content:	13.7% Vol.
Total acidity:	6.07 gr / L
Residual sugar:	2.10 gr / L
Ageing potential:	4 years



Winemaker: Horacio Bibiloni



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### PATAGONIA 1909

CHACRA 186 / VALLE DE RÍO NEGRO - PATAGONIA, ARGENTINA

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