



HUMBERTO CANALE ESTATE 1909 SAUVIGNON GRIS

COMPOSITION

Sauvignon Gris 100%

VINEYARD

General Roca, Alto Valle del Río Negro, Patagonia - Argentina

HARVEST

First week of March. Manual in small bins of 25 kg.

CRAFTING

Alcoholic fermentation stainless steel vats, at a controlled temperature of 15° to 17° C for approximately 15 days. After this, the wines are racked to different vats where they are clarified and stabilized before being bottled.

TASTING NOTES

Greenish-yellow in color with steely flashes, this wine seduces with its aromas of pineapple and green apple, accompanied by citrus and herbal notes. On the palate, it is vibrant and fresh, with a marked fruitiness and a long, herbal finish that invites you to keep drinking.

Alcohol:	12.8 % Vol.
Total acidity:	6.10 gr / L
Residual sugar:	2.3 gr / L
Ageing potential:	3 years

Winemaker: Horacio Bibiloni



HUMBERTO CANALE
PATAGONIA 1909

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