



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



CANALE BLACK RIVER

MERLOT

VARIETAL: 100% MERLOT

VINEYARD LOCATION: WINERY OWNED VINEYARDS LOCATED IN GENERAL ROCA, ALTO VALLE DEL RÍO NEGRO, PATAGONIA.

HARVEST: END OF MARCH. THE BERRIES ARE CAREFULLY HANDPICKED, COLLECTED IN 20 KG CONTAINERS AND TIMELY DELIVERED TO THE WINERY, 1 KILOMETER AWAY FROM THE VINEYARD.

YIELD: 10.000 KGS PER HECTARE

CRAFTING: COLD PRE-FERMENTATION MACERATION FOR 48-72 HOURS, FOLLOWED BY ALCOHOLIC FERMENTATION AT CONTROLLED TEMPERATURE (25° TO 27°C) IN 9.000-LITER CONCRETE VATS, FOR A 12-DAY PERIOD, WITH PERIODICAL USE OF RACK AND RETURN. ONCE THE MALOLACTIC FERMENTATION HAS FINISHED, THE WINE IS AGED UNTIL THE BOTTLING PHASE, AFTER WHICH GOES THROUGH A BOTTLE AGEING PERIOD OF 3 MONTHS BEFORE ITS RELEASE.

AGEING POTENTIAL: 4 YEARS

TASTING NOTES:

THE WINE BOASTS AN INTENSE GARNET COLOR. ON THE NOSE, ITS BOUQUET IS MOSTLY FRUITY: CASSIS, RASPBERRIES AND CURRANTS. IT HAS A FULL TASTE IN THE MOUTH, MELLOW, VELVETY, FRUITY AND INTENSE, FULL BODY, WITH TOBACCO, CHOCOLATE AND VANILLA NOTES, WITH A LONG FINISH. PAIRING NOTES: LAMB IN DIFFERENT PREPARATIONS AND RED MEATS.

SUGGESTED SERVING TEMPERATURE: 16° TO 18° C

TECHNICAL NOTES:

ALCOHOL: 13.7 % VOL
TOTAL ACIDITY: 4.80 GR/L
RESIDUAL SUGAR: 2.22 GR/L

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