



# HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



## CANALE BLACK RIVER

SAUVIGNON BLANC

**VARIETAL:** 100% SAUVIGNON BLANC

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

**HARVEST:** FIRST WEEK 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:** 12.000 KGS PER HECTARE

**CRAFTING:** THE BERRIES ARE PRESSED IN A PNEUMATIC BUCHER PRESS. THEY UNDERGO THE REDUCTIVE FERMENTATION TECHNIQUE, IN STAINLESS STEEL TANKS AT CONTROLLED TEMPERATURE, UNDER 16°C. THE FERMENTED WINE IS KEPT OVER FINE LEES AND LATER RACKED INTO A SECOND TANK WHERE IT IS STABILIZED AT LOW TEMPERATURE, TO BE BOTTLED AT THE END OF JULY.

**AGEING POTENTIAL:** 3 YEARS

**TASTING NOTES:**

THE WINE BOASTS A LIGHT GREENISH YELLOW COLOR. ON THE NOSE, ITS BOUQUET IS INTENSE, WITH CLEAR NOTES OF MANGO, PASSION FRUIT AND PINEAPPLE. IN THE MOUTH IT HAS AN IMPRESSIVE ATTACK, MELLOW, SWEET, HARMONIOUS, WITH WELL BALANCED ACIDITY AND GENEROUS BODY. LONG FINISH, WITH CLEAR VARIETAL CHARACTERISTICS, A GREAT EXAMPLE OF PATAGONIAN SAUVIGNON BLANC.

**PAIRING NOTES:** FRESH FISH AND SEA FOOD IN GENERAL

**SUGGESTED SERVING TEMPERATURE:** 8° TO 10° C

**TECHNICAL NOTES:**

ALCOHOL: 13.3 % VOL

TOTAL ACIDITY: 5.62 GR/L

RESIDUAL SUGAR: 3.12 GR/L

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