



# HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



## INTIMO

CABERNET SAUVIGNON

**Varietal:** 100% Cabernet Sauvignon

**Vineyard location:** Winery owned old vineyards located in General Roca, Alto Valle del Río Negro, Patagonia.

**Harvest:** Cabernet Sauvignon: The berries are carefully handpicked in small containers and timely delivered to the winery, 1 kilometer away from the vineyard.

**Yield:** 9.000 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 15-day period, with periodical use of rack and return.

The next step is the malolactic fermentation and later ageing of 10% of the volume in American and French oak casks for 12 months, followed by bottling and further bottle ageing for 8 months before its release.

**Ageing potential:** 10 years

### Tasting notes:

Intense garnet color, with brick reflections around the rim. On the nose, a fruity bouquet can be detected, with a stress on blackberries, currants and a hint of green bell pepper, which is characteristic of the varietal. It is a medium-bodied wine, mellow and velvety, with a slight hint of vanilla and chocolate in the mouth, showing off a long finish. It is a Patagonian classic.

**Pairing notes:** Different types of meats and pastas in complex and rich sauces.

**Suggested serving temperature:** 16° to 18° C

### Technical notes:

Alcohol content: 13.7 % vol.

Total acidity: 5.02 g/L

Residual sugar: 2.23 g/L

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