



# HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



## INTIMO

MALBEC

**Varietal:** 100% Malbec

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

**Harvest:** Beginning of April. 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 French and Central-Europe oak casks for 10 months, followed by bottling and further bottle ageing for 6 months before its release.

**Ageing potential:** 7 years

### Tasting notes:

Intense purple color. On the nose, the predominant red berries bouquet combine with spicy notes and red pepper. It has an outstanding clean mouth, a typical Malbec, harmonious and well balanced. The ageing in oak contributes notes of vanilla and coconut.

**Pairing notes:** Different types of meats, chicken, duck and pastas. Suggested serving temperature: 16° to 18° C

### Technical notes:

Alcohol content: 13.6% vol.

Total acidity: 4.87 g/L

Residual sugar: 2.56 g/L

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