



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



HUMBERTO CANALE ESTATE

MALBEC

Varietal: 100% Malbec

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

Harvest: First week in April. The berries are carefully handpicked in small containers and timely delivered to the winery, 1 km away from the vineyard.

Yield: 8.500 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 20-day period, with periodical use of rack and return technique.

The next step is the malolactic fermentation and later ageing of 15 to 20% of the volume in American and French oak casks for 7 months, followed by bottling and further bottle ageing for 6 months before its release.

Ageing potential: 7 years

Tasting notes:

This wine embodies the purest expression of the Patagonic terroir and the Argentine Malbec. It shows off a very refined style, both in the nose and in the mouth. Its careful oak cask ageing gives the wine an ultimate dimension that turns it into an irresistible one. This is a characteristic Malbec varietal, a full body wine, with a complex structure, with surprising notes of red berries eucalyptus spice and black pepper. After a year in the bottle, it becomes more unctuous in character, intense and concentrated.

Pairing notes: It is the ultimate wine to pair with Argentina's emblematic "asado" (barbeque). It also shows off its style paired with all types of pastas and dishes with rich sauces.

Suggested serving temperature: 16° to 18° C

Technical notes:

Alcohol content: 13.7% vol.

Total acidity: 4.95 g/L

Residual sugar: 2.55 g/L

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