



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



HUMBERTO CANALE ESTATE

MERLOT

Varietal: 100% Merlot

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

Harvest: Last week of March. 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 presents an intense ruby color. On the nose, it shows off fruity aromas of raspberry, cherry, cassis, blackcurrant and redcurrant. On the palate, it is very intense but mellow, velvety, fruity and intense. Good body and structure, with hints of tobacco, chocolate and vanilla. It offers a long and layered finish.

Pairing notes: Its utmost pairing is grilled Patagonic lamb. It also shines with grilled or roast meats and pastas with rich sauces. Other suggestions are tuna or sword fish in rich sauces and game in a variety of dishes, especially stewed.

Suggested serving temperature: 16° to 18° C

Technical notes:

Alcohol content: 13.9% vol.

Total acidity: 4.80 g/L

Residual sugar: 2.05 g/L

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