



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



HUMBERTO CANALE ESTATE

PINOT NOIR

Varietal: 100% Pinot Noir

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

Harvest: Mid-March. The berries are carefully handpicked in small containers and timely delivered to the winery, 1 km away from the vineyard.

Yield: 8.000 Kgs per hectare

Crafting: Cold pre-fermentation maceration for 48-72 hours, 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 French oak casks for 7 months, followed by the bottling and further bottle ageing for 6 months before its release.

Ageing potential: 5 years

Tasting notes:

The wine, elegant, delicate and complex, shows an attractive garnet color. On the nose, notes of spice and candied fruit accompany nuances of fresh red berries such as strawberries and cherries. Its ageing in oak contribute with subtle notes of vanilla. In the mouth, its attack is sweet and complex, followed by the sensation of a light body and unctuous quality. Sweet tannins and well roundness give the wine a long and persistent finish.

Pairing notes: A juicy magret, grilled medium-rare, spare-ribs on the grill, full-flavored fish in rich sauces and pastas.

Suggested serving temperature: 16° to 18° C

Technical notes:

Alcohol content: 14 % vol.

Total acidity: 4.72 gr/L

Residual sugar: 2.68 gr/L

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