



# HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



## HUMBERTO CANALE ESTATE

SAUVIGNON BLANC

**Varietal:** 100% Sauvignon Blanc

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

**Harvest:** First week in 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:** The grapes arrive in the winery in a perfect sanitary condition, at the exact ripeness degree. They are de-stemmed and pressed to separate the solids from the liquid juices, the must, using a press process. The must is then stored in 9.000 L vats where it goes through a process to eliminate the lees, using cold and pectolytic enzymes. It is then transferred to stainless steel vats to undergo the alcoholic fermentation, at a controlled temperature of 15° to 17° C for approximately 15 days. After this, the wines are racked to different vats where they are clarified and stabilized before being bottled.

**Ageing potential:** 3 years

### Tasting notes:

The wine shows a pale yellow hue, with greenish reflections. The bouquet shows off all the varietal characteristics: citrus at the start and then nuances of pineapple, mango and passion fruit. It is dry, sweet and round in the mouth, with balanced acidity and a long finish.

**Pairing notes:** Steamed and grilled fish, salads and seafood.

**Suggested serving temperature:** 8° to 10° C

### Technical notes:

Alcohol content: 13.5 % vol.

Total acidity: 5.72 g/L

Residual sugar: 3.85 g/L

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