



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



HUMBERTO CANALE GRAN RESERVA

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 Kilometer away from the vineyard.

Yield: 6.500 Kgs per hectare

Crafting: The grapes arrive in the winery in small containers. They are first carefully selected and de-stemmed, after which they undergo the process of cold pre-fermentative maceration for a period of 48 to 72 hours. The next step is the alcoholic fermentation, which takes place at controlled temperature, between 25° and 27° C in 9.000 L concrete vats, for a 20-day period, with periodical racking. The next step is the malolactic fermentation and later ageing in new French oak casks for 12 months, followed by bottling and further bottle ageing for 6 months before its release.

Ageing potential: 6 years

Tasting notes:

This Pinot Noir represents the best of the varietal in Argentina, showing the terroir characteristics of the Alto Valle del Río Negro oasis. It is a mature wine, intense and elegant, rich in taste, opulent and unctuous. This is the first Pinot Noir crafted in oak casks in the Argentine Patagonia, since 1999. The wine shows an intense ruby color, with purple reflections, all enveloping fruity and spicy bouquet. In the mouth it presents an outstanding taste and a medium body, velvety and smooth. Notes of vanilla, tobacco and walnuts highlight the initial attack. The finish is long and persistent.

Pairing notes: Some suggestions are pastas in creamy sauces. Chicken in light sauces. Seafood and grilled fish. Red meats prepared in traditional French cuisine dishes.

Suggested serving temperature: 15° to 16° C

Technical notes:

Alcohol content: 14.0 % vol.

Total acidity: 5.02 g/L

Residual sugar: 2.05 g/L

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