



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



HUMBERTO CANALE GRAN RESERVA

CABERNET FRANC

Varietal: 100% Cabernet Franc

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

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

Yield: 7.000 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 and American oak casks for 12 months, followed by bottling and further bottle ageing for 6 months before its release.

Ageing potential: 10 years

Tasting notes:

The wine boasts a bright ruby color with purple reflections. On the nose, the intense bouquet of ripe red berries combines with hints of spice, jam, honey and vanilla. It is a wine with a good structure, modern and well rounded, with a long and elegant finish.

Pairing notes: Red meats such as lamb, grilled baby goat and game. Risottos and seafood also make very original pairings.

Suggested serving temperature: 16° to 18° C

Technical notes:

Alcohol content: 13.9 % vol.

Total acidity: 5.17 g/L

Residual sugar: 2.44 g/L

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