



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



HUMBERTO CANALE

EXTRA BRUT

Blend: 50% Semillon, 30% Pinot Noir, 10% Sauvignon, 10% Merlot

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

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

Yield: 8.000/9.000 kgs per ha.

Tasting notes:

The wine shows an attractive pale yellow with greenish reflections, with elegant and persistent bubbles.

On the nose, it has a delicate bouquet of fresh white-fleshed fruit, with peach and pineapple highlights, harmoniously balanced with fresh bread aromas, generated by the contact with the yeast during the ageing period.

In the mouth it has an outstanding freshness and fruitiness, well balanced and structured. Finally, it has a harmonious and well rounded finish.

Pairing Notes: South Atlantic seafood, cold appetizers and snacks

Suggested serving temperature: 8° C

Technical notes:

Alcohol content: 12.6% vol.

Sugar: 5.85 g/L

Total acidity: 6.00 g/L

PH: 3.3

Chacra 186 - Gral. Roca - Río Negro - Patagonia - Argentina - Tel. (54 298) 4430415

info@bodegahcanale.com - www.bodegahcanale.com

