



# HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



## HUMBERTO CANALE OLD VINEYARD

PINOT NOIR ROSE FINCA SOL

**Varietal:** 100% Pinot Noir

**Vineyard location:** These Pinot Noir vines thrive under the pure Patagonian sunlight in Argentina. The Rio Negro High Valley is known for its limestone and alluvial rich soils. The grapes ripen slowly while developing rich red fruit flavors, exceptional acid and balance.

**Harvest:** First week of March. The grapes are harvested carefully by hand into small bins, then delivered immediately to the winery just 1 kilometer away from the vineyard.

**Yield:** 80 Q per hectare.

**Crafting:** The grapes arrive at the winery in small containers to protect the integrity of the fruit. After destemming, they undergo the process of maceration for only 30 minutes in a pneumatic press to achieve the subtle pale rose color. The juice is then introduced into concrete vats where it is fermented at controlled temperatures (14° to 16°C) for 15-days. The wine is cold-stabilized and filtered before bottling.

**Aging potential:** Ready to be enjoyed immediately, but can be aged up to 4 years in ideal temperature and humidity conditions.

**Tasting notes:** The color is a soft pink tone, with light salmon notes. Intense red fruit aroma, reminiscent of cherries and strawberries. On the palate it is fresh, balanced and elegant, with an intense fruit character, and a persistent yet harmonic finish. This wine showcases the potential Patagonian Pinot Noir has to create unique Rose wines that speak of where they come from.

**Pairing notes:** Smoked salmon, Trout, Seabass or Pout. White grilled meat and hard cheeses.

Suggested serving temperature: between 10-14 ° C

**Technical notes:**

Alcohol content: 13.3% vol.

Total acidity: 5.85 g/L

Residual sugar: 1.95 g/L

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