



# HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Bodega Familiar Desde 1909



## HUMBERTO CANALE OLD VINEYARD

SEMILLÓN

**Variety:** 100% Semillon

**Vineyard location:**

Winery owned old vineyards planted in 1942, located in General Roca, Alto Valle del Río Negro, Patagonia. This vines are the oldest plantation of Semillon in the entire PATAGONIA

**Harvest:**

First week of March. The berries are carefully handpicked in small containers and timely delivered to the winery, 1 km away from the vineyard.

**Yield:** 7.000 kgs per hectare.

**Crafting:**

The grapes arrive at the winery in perfect sanitary conditions, with the right ripeness degree. They are de-stemmed and pressed to separate the solids from the liquid juice, the must, using a press process. The must is then stored in 9,000 Lts 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 go through the alcoholic fermentation, at a controlled temperature of 15° to 17°C for approximately 15 days, and 20% of the juice was fermented in French oak and aging for 8 months. Finally, the wines are clarified and stabilized before being bottled.

**Ageing potential:** 5 years in ideal temperature and humidity conditions.

**Tasting notes:**

The name of this wine is in relation to Guillermo Barzi granddaughter – Milagros -, sixth generation of the Canale family. Light gold yellow with some green hints. Some oak notes such as coconut and soft vanilla aromas appear from the 20% of the wine fermented in new oak. Intense fig, fresh melon and green apple aromas. It is a very dense, elegant, soft and velvety wine with a long finish.

**Pairing notes:**

Sea food, fish, chicken and duck.  
Suggested serving temperature: 8° C

**Technical notes:**

Alcohol: 13,0 % Vol.  
Total acidito: 6,07 gr/L  
Residual sugar: 2,56 gr/L

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