



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



INTIMO

SAUVIGNON SEMILLÓN

Blend: 60% Sauvignon Blanc, 40% Semillon

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

Harvest: Sauvignon Blanc: first week in March; Semillon: second week in March. The berries are carefully handpicked in small containers and timely delivered to the winery, 1 kilometer away from the vineyard.

Yield: Sauvignon Blanc: 9.000 Kgs per hectare, Semillon: 10.000 Kgs per hectare.

Crafting: The grapes arrive in the winery in a perfect sanitary condition, at the exact ripeness degree. They are de-stemmed and pressed to separate the solids from the liquid juices, the must, using a press process. The must is then stored in 9.000 L 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 undergo the alcoholic fermentation, at a controlled temperature of 15° to 17°C for approximately 15 days. After this, the wines are racked to different vats where they are clarified and stabilized before being bottled. Traditional reductive, pneumatic press and selected yeasts. Aged for three months in oak.

Ageing potential: 3 years

Tasting notes:

Attractive greenish straw color. On the nose, its citrus bouquet is the first to be perceived, followed by hints of rue, typical of the Sauvignon Blanc, and followed by the tropical nuances contributed by the Semillon. It attacks sweet, mellow, sugary, complex. It has a long and persistent finish. Pairing notes: Steamed or grilled fish, sushi, salads. Suggested serving temperature: 8° to 10° C

Technical notes:

Alcohol content: 13.0 % vol.

Total acidity: 5.85 g/L

Residual sugar: 3.95 g/L

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