



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



HUMBERTO CANALE

BLUSH

Composition: Merlot 100%

Origin: They are own vineyards located in the upper valley of Rio Negro in the Argentinean Patagonia.

Harvest: Mid-March. Manual.

Yield: 9,000 Kg/hectare.

Elaboration: After the contact period of 36 to 48 hs necessary for colour extraction, the liquid phase of the pomaces (seeds and skins) is separated without exerting pressure.

This grape must be dried with the use of cold and pectolytic enzymes and then fermented at low temperatures (15 ° 17 ° c) for a period of 12 to 15 days. After the alcoholic fermentation begins, the processes of clarification, filtration and stabilization necessary for bottling as early as possible to ensure the preservation of freshness of the product.

Save: 2 years.

Tasting notes: Attractive salmon color, fruity notes like cherries, and raspberries. Soft, silky, harmonious and gentle.

Pairing: Ideal to share with friends at receptions or welcome drinks; also with fresh salads; seafood; fish and cold pasta.

Service Temperature: Between 5 ° and 7 ° C

Technical data

Alcohol: 11% Vol

Total acidity: 5.81 gr/L

Residual Sugar: 44.22 gr/L

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