



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Bodega Familiar Desde 1909



HUMBERTO CANALE OLD VINEYARD

LOS ANGELOS

Limited Edition: 7.318 bottles

Blend: 60% Malbec - 40% Cabernet Sauvignon

Origin: Own vineyards in General Roca, Alto Valle de Río Negro, Patagonia.

Harvest: Malbec: first week of April, Cab. Sauvignon: last mid April. The berries are carefully handpicked in small containers and delivered to the winery, 1 kilometer away from the vineyard.

Yield: 7.000 to 8.000 Kgs. Per Ha

Crafting: Cold maceration for 48-72 hours, alcoholic fermentation at controlled temperature (25° to 27° C) in cement vessels of 9.000 Lts capacity for a period of 15 days with periodic ups and delestage. Malolactic fermentation and subsequent ageing in French oak barrels and central European for a period of 12 months before being bottled. Bottled aged for 6 months prior to market.

Ageing Potential: 10 years in optimal temperature and humidity conditions.

Tasting notes: This is the first Blend in the OLD VINEYARD range and was born from the inspiration in the new generations, who share the purity, spontaneity and genuine commitment to protect the habitat where we live. This bond of harmony and freshness, is expressed in the blending of Malbec and Cabernet Sauvignon grapes from our oldest vineyards dating from the 1969 and 1937 respectively.

The result is this magnificent blend of great complexity and elegance.

Intense red color with violet hues. On the nose ripe red fruits are highlighted in combination with the notes of vanilla and coconut provided by its passage through oak barrels. The mouth is presented with great volume and balance with notes of fine fruit jams, highly complex and structured wine, with persistent finish.

Pairing: Ideal to accompany any meat, chicken, duck and any kind of pasta.

Suggested Serving temperature: 16° a 18° C.

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