



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



HUMBERTO CANALE GRAN RESERVA

MALBEC

Varietal: 100% Malbec

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

Harvest: From the end of March to the first week in April. The berries are carefully handpicked in small containers and timely delivered to the winery, 1-kilometer away from the vineyard.

Yield: 7.500 Kgs per hectare

Crafting: The grapes arrive in the winery in small containers. They are first carefully selected and de-stemmed, after which they undergo the process of cold pre-fermentative maceration for a period of 48 to 72 hours. The next step is the alcoholic fermentation, which takes place at controlled temperature, between 25° and 27°C in 9.000 L concrete vats, for a 20-day period, with periodical racking. The next step is the malolactic fermentation and later ageing in new French and American oak casks for 12 months, followed by bottling and further bottle ageing for 6 months before its release.

Ageing potential: 10 years

Tasting notes:

This wine presents an attractive purplish red color, intense and deep. On the nose, the notes of mature prunes and comfiture combine with hints of vanilla and toasted bread thanks to the ageing in oak. It has a good structure in the mouth, long and well rounded, very powerful. It is a big wine, apt to be enjoyed during memorable occasions. Its character makes it the ideal wine to pair with many different types of dishes.

Pairing notes: Some suggestions are red meats, Brie cheese, goat cheese, and rich chocolate deserts.

Suggested serving temperature: 15° to 16° C

Technical notes:

Alcohol content: 14.1 % vol.

Total acidity: 5.02 g/L

Residual sugar: 2.61 g/L

Chacra 186 - Gral. Roca - Río Negro - Patagonia - Argentina - Tel. (54 298) 4430415

info@bodegahcanale.com - www.bodegahcanale.com

