



HUMBERTO CANALE ESTATE 1909 CABERNET FRANC

COMPOSITION

Cabernet Franc 100%

VINEYARD

General Roca, Alto Valle del Río Negro, Patagonia - Argentina

HARVEST

Last week of March. Manual in small bins of 25 kg.

CRAFTING

Alcoholic fermentation at controlled temperature (25° to 27°C) in 9.000-liter concrete vats, for a 20-day period, with periodical use of rack and return technique. The next step is the malolactic fermentation and later ageing of 15 to 20% of the volume in American and French oak casks for 7 months, followed by bottling and further bottle ageing for 6 months before its release.

TASTING NOTES

Aromas: Complex, highlighting the fruit, especially fresh black fruit: black cherries, blackberries, spicy with contribution of graphite (mineral). All this in combination with vanilla, mocha, delivered by the barrel ageing.

Taste: Very smooth texture, sweet tannins, elegant aftertaste.

Alcohol:	13.8 % Vol.
Total acidity:	5.17 gr / L
Residual sugar:	2.32 gr / L

Ageing potential:	7 years
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Winemaker: Horacio Bibiloni



HUMBERTO CANALE PATAGONIA 1909

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