



HUMBERTO CANALE ESTATE 1909 MERLOT

COMPOSITION

Merlot 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

This wine presents an intense ruby color. On the nose, it shows off fruity aromas of raspberry, cherry, cassis, blackcurrant and redcurrant. On the palate, it is very intense but mellow, velvety, fruity and intense. Good body and structure, with hints of tobacco, chocolate and vanilla. It offers a long and layered finish.

Alcohol:	13.8% Vol.
Total acidity:	4.80 gr / L
Residual sugar:	2.05 gr / L

Ageing potential : 7 years

Winemaker: Horacio Bibiloni



HUMBERTO CANALE PATAGONIA 1909

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