



HUMBERTO CANALE ESTATE 1909 CABERNET SAUVIGNON

COMPOSITION

Cabernet Sauvignon 100%

VINEYARD

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

HARVEST

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

CRAFTING

Alcoholic fermentation in centuries-old cement vessels under strict temperature controls (25 to 27 °C) for a period of approximately 20 days, during this stage periodic pump-overs are carried out that favor adequate maceration. Malolactic fermentation and subsequent aging of 20% of the volume in French and American oak barrels for 7 months.

TASTING NOTES

It shows an intense garnet color with slight brick hues around the rim. On the nose, it presents fruity nuances of blackberries and black and red currants, with a hint of green bell pepper characteristic of the varietal. In the mouth its medium body has the outstanding characteristics of a medium bodied and velvety wine, with subtle hints of vanilla and chocolate, boasting a long and persistent finish.

Alcohol:	13.7 % Vol.
Total acidity:	5.10 gr / L
Residual sugar:	2.11 gr / L
Ageing potential:	6 years

Winemaker: Horacio Bibiloni



HUMBERTO CANALE
PATAGONIA 1909

CHACRA 186 / VALLE DE RÍO NEGRO - PATAGONIA, ARGENTINA

WWW.BODEGAHCANALE.COM