



HUMBERTO CANALE ESTATE 1909 SAUVIGNON BLANC

COMPOSITION

Sauvignon Blanc 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 stainless steel vats, at a controlled temperature of 15° to 17° C for approximately 15 days. After this, the wines are racked to different vats where they are clarified and stabilized before being bottled.

TASTING NOTES

The wine shows a pale yellow hue, with greenish reflections. The bouquet shows off all the varietal characteristics: citrus at the start and then nuances of pineapple, mango and passion fruit. It is dry, sweet and round in the mouth, with balanced acidity and a long finish.

Alcohol:	13.2 % Vol.
Total acidity:	5.72 gr / L
Residual sugar:	3.85 gr / L
Ageing potential:	3 years

Winemaker: Horacio Bibiloni



HUMBERTO CANALE
PATAGONIA 1909

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