

INTIMO

PATAGONIA ARGENTINA



Varietal:	100% Malbec
Vineyard location:	Winery owned old vineyards located in General Roca, Alto Valle del Río Negro, Patagonia.
Harvest:	Beginning of April. The berries are carefully handpicked in small containers and timely delivered to the winery, 1 Km away from the vineyard.
Yield:	9.000 Kgs per hectare.
Crafting:	Cold pre-fermentation maceration for 48-72 hours, followed by alcoholic fermentation at controlled temperature (25° to 27°C) in 9.000 L concrete vats, for a 15-day period, with periodical use of rack and return. The next step is the malolactic fermentation and later ageing of 10% of the volume in oak casks for 12 months, followed by bottling and further bottle ageing for 8 months before its release.
Ageing potential:	8 years.

Alcohol: 13.6 % vol. Total acidity: 4.87 g/L Residual sugar: 2.56 g/L

Tasting notes:

Intense purple color. On the nose, the predominant red berries bouquet combine with spicy notes and red pepper. It has an outstanding clean mouth, a typical Malbec, harmonious and well balanced.

The ageing in oak contributes notes of vanilla and coconut.

Pairing notes:

Different types of meats, chicken, duck and pastas.

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HUMBERTO CANALE
PATAGONIA 1909