

# HUMBERTO CANALE GRAN RESERVA

## MERLOT

### VARIETAL

Merlot 100%

### VINEYARDS

Alto Valle de Río Negro, Patagonia - Argentina.

### HARVEST

End of March

### CRAFTING

The grapes arrive in the winery in small containers. They are first carefully selected and de-stemmed, after which they under-go the process of cold pre-fermentative maceration for a period of 48 to 72 hours. The next step is the alcoholic fermentation, which takes place at controlled temperature, between 25° and 27°C in 9.000 L concrete vats, for a 20-day period, with periodical racking. The next step is the malolactic fermentation and later ageing in new French and American oak casks for 12 months, followed by bottling and further bottle ageing for 6 months before its release.

### TASTING NOTES

Intense ruby color, fruity and spicy bouquet. This is a modern -style wine, well rounded, mellow and subtle. Without any doubt, the Merlot is one of the varieties that best adapts to the Patagonic terroir. In this case, it is one of the few Argentine Merlots that is crafted with a good concentration and with a long ageing potential. This wine presents an intense and bright purple color. Its bouquet is warm, intense and all enveloping. It has a seductive complexity, highlighted by the notes acquired during its oak cask-ageing period. These notes blend with the red berry noted characteristic of the varietal. The taste is that of a powerful body, concentrated and agreeably fruity. It has a long and lingering finish. Its structure and powerful tannins allow for a long ageing potential.

Alcohol:	14% Vol.
Total acidity	5.02 gr / L
Residual sugar:	2.05 gr / L
Ageing potential:	8 years



Winemaker: Horacio Bibiloni



## HUMBERTO CANALE PATAGONIA 1909

CHACRA 186 / VALLE DE RÍO NEGRO - PATAGONIA, ARGENTINA

WWW.BODEGAHCANALE.COM

