

HUMBERTO CANALE

PINOT NOIR ROSÉ

VARIETAL

Pinot Noir 100%

VINEYARDS

Alto Valle de Río Negro, Patagonia - Argentina.

HARVEST

First week of March

CRAFTING

The grapes are harvested and transported to the winery in small containers, after destemming, a 30-minute maceration is carried out in the pneumatic press to obtain color, the must obtained is transferred to cement vats where a debourbage process is carried out with the use of cold and pectolytic enzymes, then the alcoholic fermentation begins at a controlled temperature between 14° and 16° C for approximately 15 days. Once the alcoholic fermentation is finished, the clarification and stabilization processes begin before bottling.

TASTING NOTES

Soft pink color with salmon hues. Marked aromas of red fruits (cherries, strawberries). The palate is fresh, balanced and elegant, with an intense fruity character. The finish highlights its persistence and harmony and is a great exponent of the potential of the Pinot Noir of the Argentinean Patagonia made in rosé.

Alcohol: 13,3% Vol.

Total acidity 5.85 gr / L

Residual sugar: 1.95 gr / L

Ageing potential: 4 years



Winemaker: Horacio Bibiloni



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PATAGONIA 1909

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