



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



CANALE BLACK RIVER

MALBEC

VARIETAL: 100% MALBEC

VINEYARD LOCATION: WINERY OWNED VINEYARDS LOCATED IN GENERAL ROCA, ALTO VALLE DEL RÍO NEGRO, PATAGONIA.

HARVEST: END OF MARCH. THE BERRIES ARE CAREFULLY HANDPICKED, COLLECTED IN 20 KG CONTAINERS AND TIMELY DELIVERED TO THE WINERY, 1 KILOMETER AWAY FROM THE VINEYARD.

YIELD: 12.000 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-LITER CONCRETE VATS, FOR A 12-DAY PERIOD, WITH PERIODICAL USE OF RACK AND RETURN. ONCE THE MALOLACTIC FERMENTATION HAS FINISHED, THE WINE IS AGED UNTIL THE BOTTLING PHASE, AFTER WHICH GOES THROUGH A BOTTLE AGEING PERIOD OF 3 MONTHS BEFORE ITS RELEASE.

AGEING POTENTIAL: 4 YEARS

TASTING NOTES:

THE WINE BOASTS AN INTENSE RED COLOR WITH PURPLE REFLECTIONS. ON THE NOSE, THE INTENSE BOUQUET OF SMALL PATAGONIC RED BERRIES SUCH AS CASSIS, RASPBERRIES AND PRUNES COMBINED WITH HINTS OF MINT, TO BE FOLLOWED BY A WELL BALANCED TASTE, WITH SWEET TANNINS, VELVETY STRUCTURE AND A FRUITY YOUNG TASTE.

PAIRING NOTES: RED AND WHITE MEATS, GAME. HARD AGED CHEESE, SUCH AS PARMESAN.

SUGGESTED SERVING TEMPERATURE: 16° TO 18° C

TECHNICAL NOTES:

ALCOHOL: 13.7 %VOL.
TOTAL ACIDITY: 5.02 GR/L
RESIDUAL SUGAR: 2.38 GR/L
CHACRA

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