

HUMBERTO CANALE GRAN RESERVA

MALBEC 2021



VARIETAL

Malbec 100%

VINEYARDS

Alto Valle de Río Negro, Patagonia - Argentina.

HARVEST

From the end of March to the first week in April.

CRAFTING

The grapes arrive in the winery in small containers. They are first carefully selected and destemmed, after which they undergo 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

This wine presents an attractive purplish red color, intense and deep. On the nose, the notes of mature prunes and comfiture combine with hints of vanilla and toasted bread thanks to the ageing in oak. It has a good structure in the mouth, long and well rounded, very powerful. It is a big wine, apt to be enjoyed during memorable occasions. Its character makes it the ideal wine to pair with many different types of dishes.

Alcohol:	14.1% Vol.
Total acidity	5.02 gr / L
Residual sugar:	2.61 gr / L
Ageing potential:	10 years

Winemaker: Horacio Bibiloni



HUMBERTO CANALE
PATAGONIA 1909

CHACRA 186 / VALLE DE RÍO NEGRO - PATAGONIA, ARGENTINA

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