



TECHNICAL DATA SHEET:

Red Wine Humberto Canale Old Vineyard Malbec

WINERY: Humberto Canale

VINEYARDS: High Valley of Río Negro, Patagonia

ALCOHOL CONTENT [% VOL.]: 14

ACIDS [G/L]: 5.02

RESIDUAL SUGAR [G/L]: 2.56

VARIETAL: 100% Malbec

WINEMAKING: The grapes are received in small containers and a selection of bunches is made. After destemming the grapes, a cold prefermentative maceration is carried out. maceration in cold for 48-72 hours, alcoholic fermentation at controlled temperatures at controlled temperature (25° to 27° C) in 9000 Lts. capacity cement vats for a period of 15 days. capacity cement vats for a period of 15 days with periodic pumping over and delestage. Malolactic fermentation and subsequent aging in new French and American oak barrels for 12 months. American and French oak barrels for 12 months before bottling. Aged in bottle for 6 months before release.

IDEAL SERVING TEMPERATURE: 16° C

AGING POTENTIAL: 10 years

TASTING NOTES:

Bright purplish red color, with depth and intensity typical of the variety. Aromas of fresh plums, spicy notes that combine with the presence of vanilla and toast vanilla and toasted notes from barrel aging. On the palate it is a wine volume, structured and balanced, full-flavored, with a great persistence. great persistence.

PAIRING:

grilled red meats, Brie or goat cheeses, fish with intense flavors, accompanied by spicy sauces accompanied by spicy sauces.