



TECHNICAL DATA SHEET:

Red Wine Humberto Canale Selección Familia

WINERY: Humberto Canale

VINEYARDS: High Valley of Río Negro, Patagonia

ALCOHOL CONTENT [% VOL.]: 13.9

PH: 0.135

ACIDS [G/L]: 5.17

RESIDUAL SUGAR [G/L]: 2.44

VARIETAL: 100% Cabernet Franc

WINEMAKING: The grapes are received in small garbage cans and a selection of bunches is made after destemming. After destemming the grapes, a cold prefermentative maceration is carried out. maceration in cold for 48-72 hours, alcoholic fermentation at controlled temperatures fermentation at controlled temperature (25° to 27° C) in cement vats of 9,000 Lts. for a period of 20 days with periodic pumping-over and delestage. Malolactic fermentation and subsequent aging in new French and American oak barrels for a period of 20 days. American and French oak barrels for a period of 12 months before bottling.

BOTTLE AGEING: 6 months before release.

IDEAL SERVING TEMPERATURE: between 16° and 18° C.

AGING POTENTIAL: 10 years

TASTING NOTES:

Bright ruby red color with violet glints. Intense aromas of ripe red fruits ripe red fruits and spices, jam, honey and vanilla. A structured, modern wine, round, elegant finish.

PAIRING:

Ideal with red meats such as lamb, kid goat and game birds. Also risottos and seafood.