



TECHNICAL DATA SHEET:

## Sparkling Wine Humberto Canale

WINERY: Humberto Canale

VINEYARDS: High Valley of Río Negro, Patagonia

ALCOHOL CONTENT [% VOL.]: 12.6

PH: 3.3

ACIDS [G/L]: 6

RESIDUAL SUGAR [G/L]: 5.85

VARIETAL: 50 % Semillon, 30 % Pinot Noir, 10 % Sauvignon Blanc and 10 % Merlot.

IDEAL SERVING TEMPERATURE: 8°C

AGING POTENTIAL: 3 years

### TASTING NOTES:

Attractive pale yellow color with green highlights, elegant and persistent bubbles. Delicate aromas of fresh fruits such as peach and pineapple in harmonious balance with those generated by contact with yeast (fresh bread). with those generated by contact with yeast (fresh bread). Fresh flavor, fruity flavor of great balance and structure. Harmonious and round finish.

### PAIRING:

seafood from the Patagonian Atlantic coast, starters such as canapés and cold bites.