



TECHNICAL DATA SHEET:

## White Wine Canale Black River Sauvignon Blanc

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WINERY: Humberto Canale

VINEYARDS: High Valley of Río Negro, Rio Negro, Patagonia

ALCOHOL CONTENT [% VOL.]: 13.3

ACIDS [G/L]: 5.62

RESIDUAL SUGAR [G/L]: 2

VARIETAL: 100% Sauvignon Blanc

WINEMAKING: A Bucher pneumatic press is used to obtain the juice, and the technique used is reductive fermentation in stainless steel tanks at controlled temperature tanks at a controlled temperature (no higher than 16°C). The fermented wine is kept on fine lees, then transferred to another tank where it is stabilized at low temperatures, in order to stabilize at low temperatures and finally bottled in mid-July.

IDEAL SERVING TEMPERATURE: 8° to 10° C.

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### TASTING NOTES:

Light greenish yellow color. Intense aroma, very fruity, mango, passion fruit, pineapple. Flavor: impressive entry in the mouth, soft, sweet, harmonious. Balanced acidity, ample. Long finish. It presents marked varietal typicity. A great exponent of Sauvignon Blanc from Patagonia Argentina.

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### PAIRING:

fish and seafood from the Patagonian Atlantic coast.