



TECHNICAL DATA SHEET:

Red Wine Canale Black River Malbec

Winery: Humberto Canale

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

ALCOHOL CONTENT [% VOL.]: 13.7

ACIDS [G/L]: 5.02

RESIDUAL SUGAR [G/L]: 2.38

VARIETAL: 100% Malbec

WINEMAKING: Cold pre-fermentation maceration for 48 hours, alcoholic fermentation at a controlled temperature (25°C). alcoholic fermentation at controlled temperature (25° to 27° C) in cement vats of 9,000 Lts. of 9000 Lts of capacity for a period of 12 days with periodic pumping-over and periodic pumping over and delestage. Once the malolactic fermentation is completed, the wine is aged and stored and conservation until the moment of bottling.

BOTTLE AGING PERIOD: 3 months before commercialization.

IDEAL SERVING TEMPERATURE: 16° to 18°C.

AGING POTENTIAL: 4 years

TASTING NOTES:

Intense red color with violet hues, aromas of small red fruits of the Patagonian mountain range (cassis, raspberry, plum, mint). (blackcurrant, raspberry, plum, mint) in the mouth it is well balanced, with soft tannins, velvety and very fruity, young, with soft tannins, velvety and very fruity, young.

PAIRING:

Red Meat - White Meat - Big Game - Hard Cheese - Hard Cheese.