

Humberto Canale

Íntimo Tinto 2022



RED STILL WINE



ARGENTINA



PATAGONIA



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Elegant yet full-bodied Patagonian red, with flavours of red berry and a beguiling fragrance of vanilla, tobacco and spice.

VITICULTURE

Patagonia's first certified sustainable winery, embraces values from 1914. True to family roots, providing work and housing. The cool climate yields slow-ripening fruit, unique acidity, and wines of complexity. Old vineyards in General Roca, Alto Valle del Río Negro, Patagonia. Hand picking, low yields at 7-8k kg/ha, crafting wines with superb elegance.

VINIFICATION

The hand picked grapes are fermented in stainless steel. 10% of the wine is then aged for 12 months in American and French oak casks, before bottling and being aged in bottle for 10 months before its release.

FOOD MATCHING

This wine pairs well with rich pasta and meat dishes

SIZE	75cl
VINTAGE	2022
ABV	13.5%
GRAPE VARIETIES	Cabernet Sauvignon (45%), Merlot (45%), Malbec (10%)
CLOSURE	Natural Cork
SKU CODE	83176122
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Argentina
REGION	Patagonia
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.7
TOTAL ACIDITY	4.8g/l Tartaric
RESIDUAL SUGAR	2.6g/l
SKU	83176122