

Humberto Canale

Old Vine Malbec 2022



RED STILL WINE



ARGENTINA



PATAGONIA



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Patagonian Malbec from old vines, full of fresh plums, with a lovely spicy, toasty nose and a whiff of vanilla.

VITICULTURE

Humberto Canale, maintains authentic family values. Finca Los Borregos vineyard, dating from 1969 in Río Negro, delivers superbly complex and elegant wines. The Patagonian climate fosters slow ripening, preserving acidity. Harvested from late March to early April, handpicked bunches travel a mere 1km to the winery, showcasing their commitment to quality.

VINIFICATION

Grapes selected, destemmed, cold maceration for 48-72 hrs. Alcoholic fermentation in cement vats for 15 days. Malolactic fermentation, 12-month aging in new French/American oak barrels. Bottled and aged 6 months before release.

FOOD MATCHING

Grilled red meats, Brie or goat cheeses, or even fish with intense flavours accompanied by spicy sauces.

SIZE	75cl
VINTAGE	2022
ABV	14%
GRAPE VARIETIES	Malbec (100%)
CLOSURE	Natural Cork
SKU CODE	A9466122
EXPRESSION	Red, Warm and Spicy
COUNTRY	Argentina
REGION	Patagonia
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
TOTAL ACIDITY	5.03g/l Tartaric
RESIDUAL SUGAR	2.3g/l
SKU	A9466122