

Humberto Canale

Old Vine Semillon 2022



TASTING NOTE

Elegant Argentinian Sémillon from old vines, aromatic with white fruits, herbs and apples, elegant and complex.

VITICULTURE

Humberto Canale: Patagonia's 1st sustainable winery, rooted in tradition since 1914. Embracing family values, providing livelihoods for locals. Cool Patagonian climate nurtures slow ripening, rare acidity. Vineyard since 1942, 'Finca Milagros' harvests in early March. Hand-picked grapes, 1 km to the winery, preserving freshness.

VINIFICATION

Grapes arrive in prime condition, well-matured. Bunches destemmed, gently pressed. Must goes to 9,000L vessels for cold maceration. Alcoholic fermentation starts in stainless steel tanks at 14°-16°C, lasting 15 days. After, wines moved to other vessels for clarification, stabilization before bottling.

FOOD MATCHING

A great pairing with steamed or grilled fish, salads and seafood.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Semillon (100%)
CLOSURE	Natural Cork
SKU CODE	B5416122
EXPRESSION	White, Round and Fruity
COUNTRY	Argentina
REGION	Patagonia
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.3
TOTAL ACIDITY	6.07g/l Tartaric
RESIDUAL SUGAR	2.56g/l
SKU	B5416122