

Humberto Canale

Estate Pinot Noir 2023



RED STILL WINE



ARGENTINA



PATAGONIA



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Soft and ripe Pinot Noir from Patagonia, offering candied fruit, vanilla and a curl of smoke on the nose, followed by a delicate mouthful of fresh strawberries and cherries.

VITICULTURE

Humberto Canale, Patagonia's 1st certified sustainable winery since 1914. Rooted in family values, their vineyards in General Roca benefit from a cool climate, producing low-yield, high-quality wines. Handpicked berries undergo a short journey to the winery. Beyond wines, they prioritize community by providing jobs and housing.

VINIFICATION

Hand picked grapes are pressed and fermented in stainless steel tanks. 15 to 20% of the wine is then aged in American and French oak casks for 7 months, before being bottled and aged for 6 months before its release.

FOOD MATCHING

A juicy magret duck breast, grilled medium-rare. Alternatively, a full-flavored fish dish with a rich sauce.

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	83226123
EXPRESSION	Red, Warm and Spicy
COUNTRY	Argentina
REGION	Patagonia
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.6
TOTAL ACIDITY	5.06g/l Tartaric
RESIDUAL SUGAR	2.65g/l
SKU	83226123