## Humberto Canale

# Estate Pinot Noir 2023




RED STILL WINE | ARGENTINA | PATAGONIA | SUITABLE FOR VEGETARIANS

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|---|---|
| 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 |

### 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.