Humberto Canale

Íntimo Tinto 2022



 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/I Tartaric

RESIDUAL SUGAR 2.6q/l

SKU 83176122











ARGENTINA

PATAGONIA

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

