

DENARIO MALBEC 2013

DENARIO
ESTATE GROWN & BOTTLED

ABOUT HUMBERTO CANALE

One of Argentina's oldest family owned wineries and the first Patagonian wine producer founded in 1909. DENARIO is a century old coin that is still in use today. They are exchanged with our vineyard workers for bins of hand-harvested grapes. A unique tradition at Humberto Canale winery that symbolizes the fruit of our vineyard labor and our pioneering wine making history in Patagonia.

GEOGRAPHY & CLIMATE

RIO NEGRO | PATAGONIA | Argentina

Located at 39.2º, Southern latitude, wines coming from one of the world's southernmost region. Its special climate, where nights are very cold and days intensely sunny, as well as its climatic amplitude, mainly during the 20 previous days to harvest are ideal factors for the development of fine grape varieties.

VINEYARDS

All our fruit is estate grown, coming from old vines between 25 and 80 years old.
Well drained limestone, without any physical barriers. No presence of stones or boulders on the surface with occasional presence of pebble stones improves the drainage capacity of the vineyards
Irrigation by gravity, using canal aquifers. The irrigation water is high quality and purity meltdown water sourced at the Andes mountains

TECHNICAL DATA

Alcohol %: 14.1
Acidity: 5.29 g/l
Sugar g/l: 2.30
Age of vines: 30 years
Estate grown and bottled
100% Malbec
Barrel ageing:
15% in French and American barrels for 12 months

TASTING NOTES

Intense purple color. On the nose, the predominant red berries bouquet combines with spicy notes and red pepper. It has an outstanding clean mouth, a typical Malbec, harmonious and well balanced. The ageing in oak contributes notes of vanilla and coconut.

WINEMAKER

Resident: Horacio Bibiloni
Consulting: Susana Balbo

RECOGNITIONS

4 STARS: Restaurant Wine ('11)
88 PTS: Wine Advocate ('12)

UPC

604984450020



Imported by Cannon Wines Limited.

1045 Sansome Street #110 San Francisco, California 94111 (415) 394-6454 www.cannonwines.com