DENARIO PINOT NOIR 2012



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 39.2°, 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 %: 13.8 Acidity: 5.25 g/l

pH:

Sugar g/l: 2.7 g/l
Age of vines: 25 years
Estate grown and bottled
100% Pinot Noir
Barrel ageing:
15% in French and American
barrels for 10 months.

TASTING NOTES

The wine, elegant, delicate and complex, shows an attractive garnet color. On the nose, notes of spice and candied fruit accompany nuances of fresh red berries such as strawberries and cherries. Its ageing in oak contribute with subtle notes of vanilla. In the mouth, its attack is sweet and complex, followed by the sensation of a light body and unctuous quality Sweet tannins and well roundness give the wine a long and persistent finish.

WINEMAKER

Horacio Bibiloni

UPC

604984450037

