



HUMBERTO CANALE

— PATAGONIA ARGENTINA —

Family Winery Since 1909



HUMBERTO CANALE

SPARKLING SWEET ROSE

Blend: 52 % Semillón, 36 % Chardonnay, 12 % Pinot Noir.

Vineyard location: General Roca, Rio Negro Patagonia Argentina.

Harvest: End of February. Carefully handpicked selected grapes, immediately taken to the winery in small containers 2 Km away from the vineyards

Vinerad yield: 90 Q per ha.

Elaboration: Charmat Method.

Tasting Notes:

Bright light pink with violet notes, intense fruity notes, mostly red fruits such as plum and berries.

Nice balance between acidity and sweetness gives the necessary freshness and makes it attractive to be consumed at any time.

Pairing:

This sparkling is ideal as an aperitif or to go with desserts, blue cheese, fruits and biscuits.

Service temperature: 4-6 °C

Technical Notes:

Alcohol: 12.0 % vol.

Sugar: 50 gr. /lt.

Total acidity: 6.30 gr. /lt.

PH: 3.1

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