

DENARIO

by Humberto Canale • Rio Negro, Patagonia



RESERVA MALBEC

Estate grown and bottled

100% Malbec

100% barrel aged, in French and American barrels, for 12 months

This limited-edition wine is made with grapes from our 70-year-old vineyard. It is hand crafted and aged in new French oak barrels for 12 months, for a well structured wine, with rich purple color, taste of red fruits with hints of vanilla, and a long, persistent finish.

UPC 604984450013



MALBEC

Estate grown and bottled

100% Malbec

15% barrel aged, in French and American barrels, for 12 months

This wine embodies the purest expression of the Patagonian terroir and the Argentine Malbec. Full-bodied and well structured, with appealing notes of red berries, eucalyptus and black pepper.

UPC 604984450020



PINOT NOIR

Estate grown and bottled

100% Pinot Noir

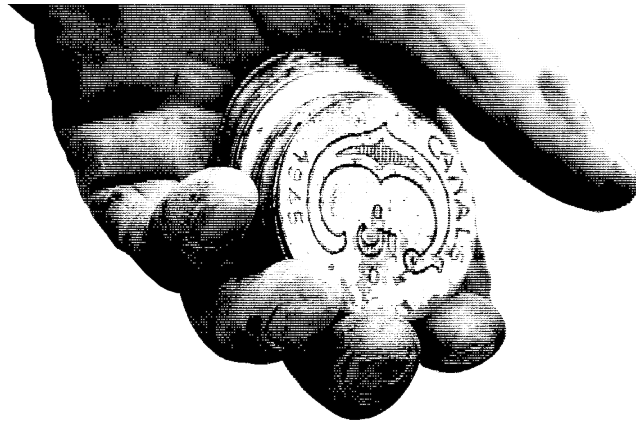
15% barrel aged, in French and American barrels, for 10 months

This elegant wine has an attractive light garnet color. Medium-bodied with a rich mouth feel; developed flavors of red cherries and raspberries; round tannins; and a lasting finish.

UPC 604984450037

HUMBERTO CANALE
C A R A C T E R P A T A G O N I C O

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350 Sansome Street #800 San Francisco, California 94104 • (415) 394-6454 • www.pureargentinawines.com



DENARIO

ESTATE GROWN & BOTTLED

– in Rio Negro, Patagonia, Argentina –



*Humberto Canale, 1876-1957,
pioneer of Patagonian viticulture.*



*Rio Negro Valley agriculture
prosperes in Patagonia.*



*Victoria Canale, third from left,
with the directors of Humberto
Canale today.*

The Denario is a century-old coin, still in use today by Patagonia's oldest winery, Humberto Canale. Since 1909, Denarios have been exchanged with our vineyard workers for bins of hand-harvested grapes. The use of Denarios symbolizes a unique tradition that reflects the fruit of the vineyard labor, and our pioneering winemaking history in Patagonia.

Four Generations, One Hundred Years of History

Owned by fourth generation Canale family, we are widely considered as winemaking pioneers in the region, as the very first winery in Patagonia. Our founder, Humberto Canale, engineered the master irrigation plan of what is now known as the "Oasis del Rio Negro," supplying pure waters to the Rio Negro community. As a result, a once empty Patagonian desert was converted into the flourishing agricultural and viticultural region we cherish today.

Geography & Climate

Rio Negro, Patagonia, Argentina is located at 39.2°, Southern latitude. As one of the world's southernmost winegrowing regions, its special climate of cold nights and intensely sunny days is ideal for the development of fine grape varieties.

Vineyards

Our vineyards feature plots of well-drained limestone, without any physical barriers. A very low presence of stones or boulders on the surface, with occasional pebble stones, improves the drainage capacity of the vineyards and maintains irrigation of high-quality, pure meltdown, sourced naturally by gravity from the Andes mountains.



*Canale's irrigation plan brought
water to the Rio Negro Valley,
allowing agriculture to flourish.*



*The Humberto Canale museum
of wine stands at the center of
Patagonia's wine culture.*



*Humberto Canale wines have grown
in Rio Negro for over 100 years.*

HUMBERTO CANALE
CARACTER PATAGONICO

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