



## BODEGAS VERUM

### Verum Selección de Familia Cabernet Franc

#### Region

The most southerly wine region in South America, Rio Negro runs along the river of the same name. It's a small region, with only 1,600 hectares under vine, but vines have been grown here since the 1800's. The altitude (at 250 m.a.s.l.) is low by Argentine standards but due to latitude, the region still enjoys the wide diurnal temperature variation that gives a long growing season. Alluvial soils, with a significant limestone component, support production of excellent cool-climate Pinot Noir and promising old-vine Malbec.

#### Producer

Situated in Patagonia, Argentina's southernmost winemaking region, is a valley surrounded by windy, deserted lands and irrigated by water flowing from the Andes. Alto Valle de Río Negro, the source of Patagonia's biggest river, is the South American home of Bodegas Verum – a partnership between the Del Rio Elorza boutique winery and winemaker, Elías López Montero. This exceptional terroir produces wines that display a distinct homage to Burgundy – benefitting from the same cooler temperatures and consequent long, slow maturation as that area of France. Expect elegant expressions of pure, delicate fruit from this avant-garde project focused on making the most of varieties adapted to the unique Patagonian conditions.

#### Viticulture

The vineyard is 18 years old with a density of 5,500 plants per hectare. The soils are clay loam with a high iron content. The training system is unilateral cord and guyot. The yield of 8,000 kilos per hectare is hand harvested.

#### Vinification

Fermentation was carried out after direct destemming. Spontaneous fermentation with indigenous yeasts. Complete malolactic fermentation.

#### Tasting Note

Classic elements of Cabernet Franc on the nose including wild strawberry, pencil shavings and a hint of blackcurrant. This is riper than a typical old world Cabernet Franc and does not show too much stalkiness, instead it offers more depth of fruit and a slight touch of mint. The fuller bodied palate is elegant with firm tannins but a balancing acidity. Cedar notes show from the use of French oak and the finish is dominated by bright red fruit.

#### Food Matching

This is a serious wine with complexity, depth and structure. It needs a match that is equally weighty and powerful. T-Bone steak, venison or partridge would all work particularly well.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	High Valley, Rio Negro, Patagonia
<b>Altitude</b>	245 m.a.s.l.
<b>Blend</b>	100% Cabernet Franc
<b>Winemaker</b>	Elias Lopez Montero and Lucas Quiroga
<b>Body</b>	Full
<b>Oak</b>	12 months, 100% in French oak
<b>Residual Sugar</b>	2.0 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Sustainable</b>	No
<b>Allergens</b>	Sulphites