



BODEGA DEL RIO ELORZA

Verum Chardonnay

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

Patagonia is Argentina's most southerly wine region and for winemakers it offers a cooler climate, numerous hours of sun and abundant water. In this privileged setting boutique wine producer Bodega Del Río Elorza was born, a realisation of a combined dream between two families - the 'Del Rio' family and the 'Elorza' family. The style here displays a distinct homage to Burgundy with a celebration of delicacy, elegance and pure fruit expression.

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 9,000 kilos per hectare is hand harvested.

Vinification

Fermentation was carried out after destemming and pneumatic pressing. Spontaneous fermentation with indigenous yeasts at a controlled temperature of 15 - 17°C. No malolactic fermentation.

Tasting Note

A nose of subtle toast and vanilla with lovely integrated tropical fruit characters. On the palate the wine has richness but also depth and balance. The oaking here is handled very well and does not dominate the stone and orchard fruit, the acidity is refreshing and supports the slightly savoury oak style.

Food Matching

This wine is complex and subtle and would pair wonderfully with sea bass wrapped in pancetta.

Technical Information

Country	Argentina
Region	High Valley, Rio Negro, Patagonia
Altitude	245 m.a.s.l.
Blend	100% Chardonnay
Winemaker	Elias Lopez Montero and Lucas Quiroga
Body	Medium
Oak	6 months, 30% in French oak
Residual Sugar	2.4 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites