



## BODEGA DEL RIO ELORZA

### Verum Malbec

#### 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 from its plantation with a density of 5,500 plants / ha. The soils are clay loam with a high iron content. The training system is unilateral cord and guyot. Yield of 8000 kilos per hectare. Harvest by hand.

#### Vinification

The vatting of the fermentation is carried out with 30% whole bunches and the rest with destemmed grapes. Spontaneous fermentation with indigenous yeasts.

#### Tasting Note

Red fruit, plums and blueberries combined with subtle vanilla, toast and spices. Well-balanced with good tannin ripeness accompanied by freshness and persistence.

#### Food Matching

Perfect accompaniment to red meats and pastas with a tomato based sauce.

#### 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% Malbec
<b>Winemaker</b>	Elias Lopez Montero and Lucas Quiroga
<b>Body</b>	Full
<b>Oak</b>	8 months, 30% in French oak
<b>Residual Sugar</b>	2.4 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites