

## BODEGA DEL RIO ELORZA

### Verum Pinot Noir



#### 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 8,000 kilos per hectare is hand harvested.

#### Vinification

Fermentation was carried out with 30% whole bunches. Spontaneous fermentation with indigenous yeasts. Complete malolactic fermentation.

#### Tasting Note

A nose of wild raspberries and subtle woodsmoke. The palate is clean and refreshing with smoky notes, red- and purple-skinned fruits and just a touch of earth.

#### Food Matching

Being on the more mid-weight side of Pinot, and with lovely expressions of red and purple fruits, this would work particularly well with duck and mild game dishes.

#### 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% Pinot Noir
<b>Winemaker</b>	Elias Lopez Montero and Lucas Quiroga
<b>Body</b>	Medium
<b>Oak</b>	8 months, 50% in French oak
<b>Residual Sugar</b>	2.2 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