



BODEGA DEL RIO ELORZA

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

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 Río' 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 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

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