



BODEGA DEL RIO ELORZA TACITO MALBEC 2016

REGION: Patagonia, Argentina

APPELLATION: Alto Valle del Rio Negro

YIELD (HI/Ha): 40hl/ha

BLEND: 100% Malbec

WINEMAKER: Agustín Lombroni

VINEYARD

In the middle of desert lands the Rio Negro crosses the biggest valley of the Argentine Patagonia. Its settlers channeled irrigation waters from the Andes Mountains, creating a productive oasis in deep loamy clay soils.

Cold winters, dry summers with great thermal amplitude, plenty of sunlight, warm days and very cool nights; allow grapes to ripen slowly so that they can achieve great balance of sugar and acidity, good aromatic complexity and excellent colour.

VITICULTURE

The intense and frequent winds, combined with low annual rainfall and low humidity, are very favourable conditions for a sustainable and high-quality viticulture without the use of agrochemicals. Hand harvested.

WINEMAKING

10% whole bunch fermentation. Soft remontages, no pigeage.

15 days of maceration.

Aged for 12 months in 2nd and 3rd use French oak barrels.

TASTING NOTES

'Beautiful aromas of flowers and wild berries, silky and mineral, with notes of red fruits and bramble. The oak is very much integrated with the fruit. The palate is medium-bodied with fine and elegant tannins, not without power.'

92 points Tim Atkin MW

www.delrioelorza.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes