



BODEGA DEL RIO ELORZA VERUM CHARDONNAY 2019

REGION: Patagonia, Argentina

APPELLATION: Alto Valle del Rio Negro

YIELD (HI/Ha): 40hl/ha

BLEND: 90% Chardonnay, 10% Semillon

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

Chardonnay harvested almost a month before Semillon.

Both varieties are fermented separately with indigenous yeast, at 16-17 °C for 20 days. Halfway through fermentation, the must is inoculated with selected neutral yeast.

Nearly the end of the Chardonnay's fermentation, it is transferred to new oak to finish fermentation. No malolactic fermentation. Then both varieties are blended and the wine is stored in stainless steel tanks.

TASTING NOTES

'Agustín Lombroni blends 10% Semillon into this impressively fresh, lightly oaked Chardonnay, which was picked early and aged on its lees for extra weight. Sappy, crisp and refreshing with some subtle struck match notes.' **93 points Tim Atkin MW**

www.delrioelorza.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes