



BODEGA DEL RIO ELORZA VERUM SELECCIÓN DE FAMILIA CABERNET FRANC 2018

REGION: Patagonia, Argentina

APPELLATION: Alto Valle del Rio Negro

YIELD (HI/Ha): 40hl/ha

BLEND: 100% Cabernet Franc

WINEMAKER: Agustin Lombronil & Hans Vinding-Diers

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

The grapes are picked by hand and destemmed in the tank.

Fermentation begins spontaneously without the addition of commercial yeasts. Maceration takes about 15 days.

100% of the wine is aged in French oak barrels (2nd and 3rd use), for 12 months, moves are made to clean the wine off its lees as needed (usually 3 to 4 times a year). The wine is slightly filtered, no clarifiers are used.

TASTING NOTES

'Very lightly wooded, as per the style of Agustín Lombroni and consultant Hans Vinding Diers, this fresh, tangy, gloriously refreshing Cabernet Franc has good texture and weight, green pepper and black cherry flavours and just a hint of aromatic oak spice.' **93 points Tim Atkin MW**



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes



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