



## BODEGA DEL RIO ELORZA, VERUM PINOT NOIR 2020

**REGION:** Patagonia, Argentina

**APPELLATION:** Alto Valle del Rio Negro

**YIELD (HI/Ha):** 40 HI / Ha

**BLEND:** 100 % Pinot Noir

**WINEMAKER:** Elias López Montero

### 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 ripe 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 tank is filled with 50% whole grapes and 50 % destemmed. Fermentation (23 - 24 ° C) with indigenous yeasts. Total maceration of 10 -12 days. 20% of the wine is aged in used French oak barrels for 9 months.

### TASTING NOTES

Planted with the 777 clone in 2004, this stylish Pinot Noir vineyard is starting to come into its own. Made with 50% whole bunches, the resulting wine is very delicately oaked, allowing the subtle, spicy, fresh tobacco and red berries notes to express themselves. One of Patagonia's best. ' 93 points. Tim Atkin MW

[www.delrioelorza.com](http://www.delrioelorza.com)



**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes