



BODEGA DEL RIO ELORZA, VERUM PINOT NOIR 2017

REGION: Patagonia, Argentina

APPELLATION: Alto Valle del Rio Negro

YIELD (HI/Ha): 40 hl/ha

VARIETY: 100% Pinot Noir

WINEMAKER: Agustín Lombroni & 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 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 raspberry notes to express themselves. One of Patagonia's best.' 93 points. Tim Atkin MW

www.delriolorza.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes