

DEL RIO ELORZA

TACITO MALBEC



Boutique family-owned 'Bodega Del Río Elorza' is making internationally recognised wines led by young innovative Argentine winemaker 'Agustin Lombroni' with support from renowned winemaker 'Hans Vinding – Diers' (of Bodega Noemia).

Patagonia is considered one of Argentina's most beautiful places and it is the most southerly wine region, so for winemakers it offers a cooler climate.

Blend: 100% Malbec

Location: High Valley, Rio Negro, Patagonia

Country: Argentina

Vintage: 2016

Alcohol: 13% ABV

Viticulture: Traditional, without the use of pesticides.

Vinification: 10% whole bunch, soft remontages, no pisage. maceration of 15 days. Temp 26 °C

Tasting Note: Hauntingly beautiful aromas of flowers and pure wild berries on the nose; silky and mineral on the palate, with notes of red fruits and bramble, ably supported by well-integrated oak. Medium-bodied with fine and elegant tannins and not without richness in its seductive fruit.

Food Match: An ideal match for lamb, richer fish dishes, empanadas and pasta with meat sauces.

Altitude:	250 MASL	Organic:	No
RS:	1.98 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	12 months French 2 nd and 3 rd fill	Vegan:	Yes
Awards:	92 pts Tim Atkin		



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