

# DEL RIO ELORZA

## TACITO PINOT NOIR



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% Pinot Noir

**Location:** High Valley, Rio Negro, Patagonia

**Country:** Argentina

**Vintage:** 2017

**Alcohol:** 13% ABV

**Viticulture:** Traditional, without the use of pesticides.

**Vinification:** 50% whole bunch, soft remontages, no pisage. maceration of 15 days. Temp 20 - 22 °C.

**Tasting Note:** Attractively perfumed with spices, wild raspberry, strawberry and a complex mineral character on the nose; fresh acidity, an intense core of red plums and juicy berries on the elegant and refined palate lead to a deeply long and satisfying finish.

**Food Match:** Pasta with mushroom sauce, partridge, cheeses of all kinds, truffles.

|                  |   |                    |     |
|------------------|---|--------------------|-----|
| <b>Altitude:</b> | 250 MASL  | <b>Organic:</b>    | No  |
| <b>RS:</b>       | 1.98 (g/l)  | <b>Biodynamic:</b> | No  |
| <b>Closure:</b>  | Cork  | <b>Vegetarian:</b> | Yes |
| <b>Oak:</b>      | 12 months French 2 <sup>nd</sup> and 3 <sup>rd</sup> fill | <b>Vegan:</b>      | Yes |
| <b>Awards:</b>   | 94 pts Tim Atkin  |                    |     |

