

DEL RIO ELORZA

VERUM MALBEC



Patagonia is Argentina's most southerly wine region and for wine makers it offers a cooler climate, numerous hours of sun and abundant water.

In this privileged setting boutique wine producer Bodega Del Río Elorza was born, a realization of a combined dream between two families - the 'Del Rio' family and the 'Elorza' family

Blend: 100% Malbec

Location: High Valley, Rio Negro, Patagonia

Country: Argentina

Vintage: 2017

Alcohol: 13.5% ABV

Viticulture: Traditional, without the use of pesticides. Hand harvested.

Vinification: 20 day fermentation and maceration in stainless steel tanks. 20% aged for 6-8 months in 1st use French oak barrels; rest stainless steel tanks.

Tasting Note: A fresh and inviting nose of red fruit, plums and blueberries combined with subtle vanilla, toast and spices lead to a well-balanced palate with good tannin ripeness accompanied by freshness and persistence.

Food Match: This wine is complex and subtle and would pair wonderfully with sea bass wrapped in pancetta or scallops with lardons.

Altitude:	250 MASL	Organic:	No
RS:	1.8 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	8 months French	Vegan:	Yes



CONDOR
SOUTH AMERICAN WINE SPECIALIST

